

ARIA

LANGHE DOC CHARDONNAY

Full Name	Aria - Chardonnay Langhe DOC
Appellation	Chardonnay
Vintage	2023
Grapes	Chardonnay 100%
Aging	Steel tanks
Origin	Italy/Piedmont
Alcohol	13,5%
Format	0,75 l
Typology	White
Body	Soft, enveloping, vivid in freshness
Scent	Yellow peach, pineapple, chamomile in bloom, notes of honey and bergamot
Taste	Smooth, balanced tasting and elegant, pleasantly caramelized in the finish
Serving temperature	10/12 °C
Moment to taste it	Aperitif, for meditation, during meals, special occasions
Pairings	Fish, fruit, shellfish, cured meats, cheeses, mushrooms, egg pasta, interesting paired with pizza and very suitable with Japanese sushi. Delicate when paired with apple-based desserts such as strudel and tarte tatin and with creams with hints of vanilla and cinnamon
Allergens	It does not contain sulphites





ARIA

LANGHE DOC CHARDONNAY

Grape and vineyard

Obtained from native Piedmontese grapes.

Aging

The grapes are harvested by hand by selecting only the best bunches, keeping the fruit intact. The grapes, harvested by hand in small boxes, are softly crushed and destemmed inside a vat. in stainless steel. The alcoholic fermentation with maceration slowly begins, which transforms the must in wine over the course of a week.

Tasting notes

The Langhe D.O.C. Chardonnay Aria is straw yellow in color, with golden reflections. The nose expresses itself with notes of vanilla and young leather but also of coffee and enveloping scents such as butter, honey, caramel, almonds and hazelnuts.

The tasting is smooth, balanced and elegant, pleasantly caramelized in the finish.
To be served between 8 and 10° C.

Pairings

Throughout the meal, excellent pairing with appetizers, cheeses, first courses and fish; also ideal as an aperitif.

Langhe DOC Chardonnay

Piedmont has 47 designations of origin subsidiary, of which 10 are involved in production of white wines. Piedmontese white wine is often overshadowed by the fame of the red wine of this region, but it is also a noteworthy product. The region has the climate and the type of territory suitable for vines, both red and white, with a purely hilly aspect which favors the conditions of the vineyards.

Tasting tips

Suggestions Keep in a cool place.
Open 5 minutes before service.

Glass Medium opening glass.
ideal for light and medium-bodied white wines, which do not require oxygenation to open up.

When to drink it Perfect wine to drink immediately.