

ABBAZIA PANORAMA LANGHE DOC CHARDONNAY



PRODUCT

Category: White dry DOC wine

Main grapes: Chardonnay

Vinification: White vinification. Alcoholic fermentation at controlled temperature 16-18°C

Ageing: aged at least 2 months sur lie with weekly bâtonnage

Picking: 100% by hand

Soil: Clayey-calcareous-sandy

Product origin: Italy - authorized municipalities in Cuneo Province (Piedmont)

SENSORY EVALUATION

Colour: Straw pale yellow with greenish highlights

Nose: Intense and fruity with white flowers notes

Taste: Dry and balanced with white pulp fruity notes

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Do not age, drink it young.

Pairs: Ideal with fish and shell-fish, risotto and pasta. Goes well with all starters in general and light cheeses.

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Langhe DOC Chardonnay is best enjoyed in a burgundy-shaped glass enhances the fruity and floral aromas.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	13%	4-6	4.8-6	1,26 kg	22042138	8001592007462