

# LANGHE "L'AURA" D.O.C.



## Varieties

70% Chardonnay, 30% Rheinriesling.

## Exposure

Easterly at 420 meters above sea level - location Camie, Monforte; Westerly at 420 meters a.s.l. - location Val di Sacco, Monforte.

## Soil

Calcareous-marly, with 40% sand.

## Crop yield

6 tons per hectare, i.e. 2.4 tons per acre.

## Harvest

Manual, with strict selection of the grapes in the vineyard.

## Harvest time

Between September 10th and Sept. 20th for Chardonnay; last ten days of Sept. for the Rheinriesling.

## Vinification

Very soft pressing of the grapes for the Chardonnay; the Riesling is macerated on the skins for 4 hours at 4° C.

## Fermentation

Temperature-controlled at max. 18° C, in stainless steel for the Riesling, in new French oak barriques (Vosges) for the Chardonnay.

## Maturation

The Chardonnay for 5 months in the oak where malolactic fermentation took place, with 2 months' bâtonnage; the Riesling, 5 months in stainless steel at 5° C, without malolactic.

## Bottling

The first ten days of April.

## Analytical data

13% by vol. alc. cont.  
5.80 grams per liter total acidity  
3.20 pH  
22 grams per liter net dry extract  
90 mg./liter total SO<sub>2</sub>

Wine maker: Roberto Gerbino.

