

# PECCHENINO

## LANGHE CHARDONNAY MAESTRO

**Designation:** Langhe D.O.C.

**Variety:** 100% chardonnay

**First vintage produced:** 1994

**Harvest time:** second week of September.

**Vinification:** from grapes coming from vineyards located in the municipality of Bossolasco at an altitude of 700 metres, in the area known as Alta Langa. The training system is guyot and the average density per hectare is 5500 plants. The vineyard faces south-east and stands on a medium-textured soil with a good presence of limestone and white clay. After harvesting, the boxed grapes are cooled to 12°C in the cellar. This is followed by soft pressing and natural decanting of the must. Fermentation takes place in steel at a temperature of about 16°C.

**Ageing:** on the fine lees, partly in steel tanks, partly in barriques until bottling.

**Description:** straw yellow colour with fresh floral aromas, citrus fruits and hints of exotic fruits. Wine characterised by a medium body, good acidity and minerality. Well balanced, elegant and with excellent complexity and persistence.

**Food Pairings:** appetizers, vegetables and raw fish, salads, light soups, white and red meats and fresh or short-aged cheeses.



Pecchenino Società Agricola s.s.  
Borgata Valdiberti, 59 - 12063 Dogliani (CN) - Italy  
Tel. +39 0173 70686 - pecchenino@pecchenino.it