



F A M I L Y F A R M

LANGHE DOC CHARDONNAY BOTTICELLA



Production area: Mango

Grapes: Chardonnay 100%

Exposure: south-east

Type of soil: calcareous

Average age of the vines: 10 years

Yield per hectare: 9000 kg

Harvest: first decade of September

Fermentation tank: 1.200L french oak barrel "botticella"

Fermentation temperature: 13°C / 55°F

Duration of the fermentation: 20 days

Tank of aging: 1.200L french oak barrel "botticella"

Duration of Aging: 10 months

Serving temperature: 6°C / 43°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 8-10 years



azienda agricola

R I V E T T I M A S S I M O

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