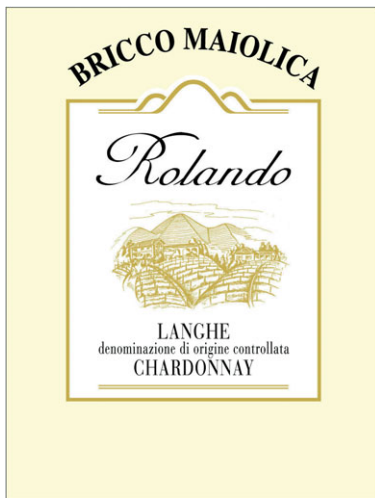


BRICCO MAIOLICA

Rolando Langhe Bianco

Denominazione di Origine Controllata



100% Chardonnay grapes.

1 ha vineyard (about 6.000 bottles).

Facing south-west (350–370 meters above sea level).

Straw coloured.

Delicate bouquet with hints of banana, pineapple and vanilla.

Full flavour, fruity and dry.



This wine is composed of Chardonnay grapes, it is fermented in steel tanks and after it remains at contact with the noble yeasts for about 6 months, in March it is ready to be bottled.

It is flowery in summer and fruity in autumn, thanks to its body it is excellent with hors d'oeuvres and veal in tuna sauce. It is a perfect match with cold and mainly baked fish dishes. Very good for aperitif.

It is served at 10°C in large wine glasses to reveal its mutable and its aromatic complexity.

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