

Pelissero

coltivare sogni, vendemmiare passioni

LE NATURE LANGHE DOC BIANCO

Available bottle sizes: Litres 0.75

Site: nearby Munfrina Vineyard, located in Ferrere in the village of Treiso

Variety: Favorita, Riesling, Chardonnay

Exposure: south/west (Favorita), north (Riesling, Chardonnay)

Altitude: 350 m.

Year of Planting: 1980/1990/2010

Breeding form: gujot

Density of plants per hectare: 4500

First year of production: 2022

Soil: for the Favorita & Riesling varieties of medium texture with veins of red sand slightly higher than the local average, more clay for the Chardonnay.

Characteristics: without specifying the grape variety, with the “Langhe Bianco” denomination it is possible to blend different white grapes coming from Langhe area. Due to the drought that characterized 2022 year, produced quantities were really limited and for this reason we decided to blend our three white varieties. Favorita, Riesling and a little percentage of Chardonnay to produce a young, fresh and cheerful wine suitable for every occasion of daily conviviality. A mix of tradition and innovation originated by the varieties that we have used together with the related production techniques in order to remember who we were, but with an eye to the future.

Technical notes: our philosophy is to limit the cellar winemaking operations in order to preserve as much as possible the grape fruits. The fruit cluster is crushed, pressed, left one night decanting at cold temperature and racked and fermented adding selected yeasts. Same vinification procedure for the three grapes even if in different periods because of their different maturation times. After the fermentation there's a short rest in inox tanks, then all the varieties are blended together. One racking, a light filtering and then the wine is ready to be bottled.

Tasting sheet: the warm bright yellow with slightly green shades immediately shows the complexity that these three varieties are able to express with their union. The olfactory sensations are characterized by scents of acacia flowers, honey, white almonds and the classic “bread crust” note due to the yeasts lysis. Freshness, roundness, sapidity and good persistency give origin to a charming and easy-drinking wine.

