

Langhe Chardonnay “Bricco Capre”

DENOMINAZIONE DI ORIGINE CONTROLLATA

DESIGNATION: Langhe D.O.C. Chardonnay

GRAPES: 100% Chardonnay

VINEYARD LOCATION: Comune di Alba

VINE PLANTING: 2009 - 2011

VINE TRAINING SYSTEM: Counter-espalier Guyot

VINEYARD EXPOSURE: South-West / West

SOIL COMPOSITION: Medium texture, calcareous and clayey

VINEYARD ALTITUDE: 300 mt. a. s. l.

HARVEST: Hand collection in early September

VINIFICATION: Fermentation started in stainless steel tanks at 18°C (64°F) and carried out in french oak tonneaux for an additional 10 to 12 days, fortnightly battonages.

AGING: 1 year in french oak tonneaux and 8 to 10 months in bottles.

FIRST VINTAGE PRODUCED: 2012

SIZES: L. 0,750;



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Bricco Capre
44°41'10.8"N 8°03'05.4"E

