

# Langhe Bianco

*denominazione di origine controllata*

2016

## Designation of Origin

Appellation: Langhe Bianco DOC

Grape varietal: 100% Sauvignon

Formats: 750 ml e Magnum

## Vinification

Alcoholic fermentation in used French oak barrels, followed by 18 months of aging.

Finally, bottle aging for about 6 months

## Tasting Notes

Color: bright yellow straw with green hues

Bouquet: hints of lemon, tarragon and passion fruit

Taste: full-bodied, elegant and rich, with sweet and citrus notes. Excellent balance between structure and finesse

## Technical Characteristics

Alcohol content: 13.5% Vol.

Total acidity: 6.5 g/l

pH level: 3.3

