

LODALI

DAL 1939



Lorens Langhe DOC Chardonnay 2021

Grapes:	100% Chardonnay
Region:	Piedmont
Vineyard Location:	Lequio Berria, Roddi
Exposure:	South
Altitude:	985-1,969 feet (300-600 meters) above sea level
Soil:	Limestone and clay
Vine Training:	Guyot
Vine Age:	20 years old
Vine Density:	4,500 vines per ha
Vine Yield:	7,000 kg per ha
Time of Harvest:	Early September
Total Production:	5,000 bottles bottles
Vinification Process:	The hand-picked grapes are gently pressed, destemmed and fermented in barrique and tonneaux at a controlled temperature for about 25 days. Malolactic fermentation in barrique and tonneaux.
Aging Process:	The wine ages 12 months in oak and six months in bottle.
ABV	14.0%
Dry Extract:	21.1 g/l
Total Acidity:	5,93 g/l
Volatile Acidity:	0.22 g/l
Residual Sugar:	0.46 g/l
pH:	3.4
Yeast:	Cultivated
Winemaker:	Walter Lodali/ Umberto Cagnasso
Tasting Notes:	Pale golden yellow. Rich, complex and mineral on the nose. Full-bodied and elegant on the palate with good balance between structure and finesse.
Cellaring:	5-10 years
Closure:	Diam
Food/Menu Pairing:	White meat and fish.