

AZIENDA AGRICOLA RABAJA'

BRUNO ROCCA



Langhe Chardonnay

"Cadet" DOC

Chardonnay 100%, coming from the village of Neive.

Production: 40-50 hl/hectare. The average age of the vines is around 35-40 years.

Soil: calcareous with blue marl. Soft treading. Fermentation at 12° C for 15-20 days.

Maturation: 80% in stainless steel, for 6-8 months, with frequent batonnage; 20% in French oak barrique.

Color: straw yellow.

Nose: highly complex, sweet and spicy, noticeable acacia honey, fruity melon scents and golden apple and pineapple with a green ending of broom and a light hint of mineral.

Flavour: savoury and harmonic, spicy with sweet tobacco. Persistent aftertaste.