



# SORDO

## GARBLET SUÉ LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA  
**CHARDONNAY**



The Chardonnay grape variety has wonderfully adapted to our hilly land and our climate; this vineyard is located in the municipality of La Morra.

### **Municipality of production**

La Morra

### **Grape Variety**

100% Chardonnay

### **Aspect**

West, South-West

### **Altitude (a.s.l.)**

220-230 m

### **Soil**

Medium textured, loose on the surface and limestone with hard layers of underground marl

### **Training system**

Upwards-trained vertical-trellised with traditional Guyot pruning

### **Age of the vineyard (years)**

20-25

### **Plant density**

4,400 plants

### **Cropping level per hectare**

80 ql grapes

### **Processing**

Crushing/destemming, off-the-skins vinification

### **Vinification**

In stainless steel temperature controlled vats

### **Maturation**

3 months in stainless steel vats sur lies fines (based on the vintage)

### **Ageing**

3 months in the bottle

### **Alcohol by volume**

13.5% Vol (based on the vintage)

### **Acidity**

5.90 g/l

### **Sugars (Reducers)**

0.3-0.5 g/l

### **Characteristics**

Straw-yellow colour with almost imperceptible pale green highlights. Full, intense, fruit-driven, floral, quite pleasant and very lingering aroma. Dry, well structured flavour with pleasant acidity; delicate and elegant. Ennobled by a long, lingering aroma

### **Serving temperature**

8-10°C

### **Recommended pairing**

Excellent as an aperitif, ideal for appetizers and a pleasant accompaniment to first courses dressed with light sauces and second courses with fish and crustaceans