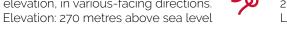
LANGHE DOC SAUVIGNON BASARICÒ





VINES AND SOIL VINEYARDS Close to the winery at medium elevation, in various-facing directions.





HARVEST

PRESENTATION

Available format: 0.75 l

with varietal notes of basil.

GRAPE VARIETY Sauvignon Blanc

VINIFICATION

We soft-press the grapes immediately after harvesting and separate the free-run must. Fermentation takes place in steel tanks with reducing conditions for one month at 15-16° C. Daily bâtonnage on its fine lees. The wine is filtered and then bottled in May and June, followed by bottle-ageing for about 8 months.

WHEN

Crisp and very "basarico" when young, but exciting if you have the patience to keep it (for up to ten years).

All are perfect companions to this wine.

CLASSIC PAIRING

both drizzled with extra virgin olive oil.



A good match for light soups and more substantial vegetable potages. Fish baked in foil or tomato and mozzarella,

HOW



Store in a dark, dry place at a constant temperature below 20° C. Serve at between 8°-10° C in narrow-bowled. narrow-rimmed glasses to channel aromas towards the nose, to intensify perception and limit dispersion.

UNUSUAL PAIRING

As an aperitif with turmeric-flavoured, toasted hazelnuts. or raw prosciutto.

With artichokes-in salad or sautéed-unexpectedly satisfying. Sublime with gnocchi al pesto.





