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## Casali del Barone

# Langhe Bianco DOC

### Vinification

The grapes are harvested by hand, destemmed and softly pressed. They ferment then at a controlled temperature of 14-16° for about 3 weeks. After that, the wine remains two more months on lees to refine, before being bottled.

### Description

Straw yellow color with golden reflections. The nose is elegant, with fruity and floral overtones.

### Food Pairings

It is ideal with typical dishes and cheeses, first courses with cereals and vegetables, fish.



Chardonnay,  
Arnes



Langhe,  
Piemonte



10-12 °C



Alcol: 13%  
Zuccheri: 4 g/l