



B E N I D I
BATASIOLO



LANGHE D.O.C. CHARDONNAY MORINO

GRAPES

Chardonnay

PRODUCTION AREA

Production area of the Langhe D.O.C., Morino Vineyard in La Morra.

HARVEST

Manual, beginning of September.

VINIFICATION

Removal from stalks, cold maceration for 24-48 hours of pressing and fermentation in French oak barrels.

AGING

The wine rests on yeast in French oak barrels for a period of around eight months with periodic "bâtonnage."

FEATURES

Intense straw-yellow color, limpid and brilliant. Very rich bouquet with suggestions of tropical fruit, citrus, grapefruit, honey and vanilla. In the mouth it is balanced, wide-ranging, dry with a breath of fan-shaped aroma perceptible to the nose.

PAIRINGS

Because of its structure, in addition to classic combinations with antipasto, seafood main courses and recipes with meat and fish, it is an ideal complement for red meat tartare, matured prosciuttos, oysters and shellfish in general.

SERVING TEMPERATURE

6°-8°C