



## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## SAUVIGNON BASARICÒ

**Basaricò:** translation in Piedmont dialect of basil since it has notes that are reminiscent of this dried aromatic herb

**Vine-variety:** Sauvignon Blanc

**Production area:** vineyards at low to mid-hill level facing East, North-East, North-West and West

**Altitude:** about 250 metres above sea level

**Soil:** white tuffaceous marl

**Vineyards:** average age 15 years.

**Raising:** The vines are grown using the freestanding espalier system with Guyot pruning.

**Production per vine:** 2,4 kg

**Production per hectare:** 4500

**Harvest:** manual; second ten days of September

**Winemaking process:** after a careful selection, the grape is pressed gently, the must. That is thus obtained is fermented at 15°-16° C. After a slow fermentation period (to exalt the fruity hints) and a while on the yeast with decanting and various filtrations, the wine is ready

**Storage:** stainless steel wine jars at a controlled temperature

**Alcool:** 12,5%-13,5% by vol.

**Colour:** straw yellow with greenish tones

**Aroma:** faint delicate perfume, characteristic and complex, inviting and seductive with hints of fresh exotic fruits

**Flavour:** persistent, delicately acidic, fresh and pleasant

**Matching:** excellent as an aperitif. With sea food, boiled lean fish, soups, pastas or not very aromatic vegetable risottos

**Recommended temperature:** 8°-10° C