



SORDO

RAPUJÉ LANGHE BIANCO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This is one of our old dreams come true.

For many years we have wanted to supplement our winery's repertoire of great red wines with a high-quality white wine that would be modern yet with a close tie to the territory. To reach this objective we blended Chardonnay, Sauvignon blanc and Viognier, three prestigious grape varieties that have been grown on our hills for years.



Municipality of production

Castiglione Falletto and La Morra

Grape Variety

10% Viognier
30% Chardonnay
60% Sauvignon Blanc

Aspect

South-Est

Altitude (a.s.l.)

230/230m

Soil

Limestone and clay with bluish grey marls deep down

Training system

Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)

10

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

3/4 months in steel vats sur lies fines (based on the vintage)

Ageing

3 months in the bottle

Alcohol by volume

13% Vol (based on the vintage)

Acidity

5.90 g/l

Sugars (Reducers)

0.3-0.5 g/l

Characteristics:

Straw-yellow with pale green nuances that attenuate over time; delicate aroma; full, complex, dry and harmonious flavour

Serving temperature

8°-10°C

Recommended pairing

Aperitifs, light and delicate dishes. Appetizers both fish and vegetable, risottos or pasta dishes always with vegetables, main dishes with crustaceans, fish in general in delicate preparations, omelettes

**AZIENDA AGRICOLA
SORDO GIOVANNI**

via Alba Barolo 175
Borgata Garbelletto
12060 Castiglione Falletto (CN)
Italia

Tel. +39 0173 62853
Fax +39 0173 462056
info@sordogiovanni.it
www.sordogiovanni.it

