

## LANGHE BIANCO “Foréstè”

Denominazione di Origine Controllata  
2024

“Foréstè”, whose name means “foreigner” in the Piedmontese dialect, is a wine that celebrates the union of three grape varieties with distinct personalities: **Sauvignon Blanc, Chardonnay, and Viognier**. Like a traveler who carries distant experiences, this blend brings together **freshness, structure, and aromatic complexity**, creating an intriguing and cosmopolitan profile while maintaining an authentic soul rooted in the territory. “Foréstè” is the expression of someone who looks beyond borders, with the curiosity to explore new horizons — without ever forgetting their origins.

**Wine Appellation:** Langhe Bianco DOC.

**Grape Variety:** 50% Sauvignon Blanc, 30% Chardonnay, 20% Viognier.

**Available Format:** 0.75 L.

### Vineyard Technical Characteristics.

**Production Area:** Castiglione Falletto and La Morra (CN).

**Altitude:** Between 230 and 250 meters above sea level.

**Exposure:** Northwest.

**Vinification:** Crushing and destemming followed by classic white vinification in temperature-controlled stainless-steel tanks. Aging consists of 4 months in stainless steel followed by 2 months in bottle.

### Organoleptic Characteristics.

**Appearance:** Straw-yellow colour with greenish highlights.

**Aroma:** The bouquet opens with fresh, vibrant floral notes. White flowers, jasmine, and orange blossom blend with subtle vegetal nuances.

**Taste:** On the palate, it is enveloping and well-structured, with balanced freshness and a pleasant creaminess.

Acidity and sapidity create a harmonious balance that invites another sip.

**Serving Temperature:** 8°–10°C.

### Technical Specifications.

**Alcohol Content:** 13% Vol.

**Acidity:** 6 g/L.

**Residual Sugar:** 0.8 g/L.

**First Vintage Produced:** 2024.

**Production for 2024 Vintage:** 18.000 bottles.

