



LANGHE BIANCO MONTALUPA

Collectible Wines

750 ml - (available in 6 bt wooden boxes)

AN ABSOLUTELY UNIQUE WHITE WINE SUITABLE FOR A LONG AGEING

Harvest time: 2016 – 12th/13th September

Fermentation: about 18 days at 18°C (partly – about 25% – in wood)

Characteristics:

- intense straw yellow colour with green nuances
- bouquet, of apricots, white peaches, sage, basil and lavender
- round, full, persistent and long lasting palate
- extremely complex wine suitable for long ageing

Serve at: 12°/14°C

Try it with: hors d'oeuvres, fish and shellfish dishes.
Perfect with foie gras, fresh cheeses, above all goat's cheeses

Evolution: 12/15 years if kept in a cool and dark place

Vintage currently on sale: 2016

Produced only in the best vintages