

ENG

LANGHE CHARDONNAY d.o.c.

Cadet®

Chardonnay 100%, coming from the village of Neive.
Soil is a mix of limestone and blue marl. The average
age of the vines is about 40 years.

Production:

50 hl/hectare

Vinification:

fermentation at 15° C for 15-20 days

Maturation:

for 12 months,
80% in stainless steel,
20% in French oak barrique

Color:

straw yellow

Nose:

highly complex, sweet and spicy, noticeable acacia honey,
fruity melon scents and golden apple and pineapple with a
green ending of broom and a light hint of mineral

Flavour:

savoury and harmonic, spicy with sweet tobacco.
Persistent aftertaste

Bruno Rocca 2016 ©

Azienda Agricola Rabaja' di Bruno Rocca
Strada Rabaja' 60 12050 Barbaresco
Tel/Fax +39 0173.63.51.12

info@brunorocca.it

brunorocca.it


BRUNO ROCCA
Azienda Agricola Rabaja'

