



## LANGHE BIANCO "L'AURA" D.O.C.



### TASTING NOTES

"L'Aura" is a white wine from a blending of Chardonnay and Riesling Renano.

Gold in the glass, dressed in shiny jewels.

Warm, charming aromas, an elegant bouquet of crunchy fruits, sweet spices and citrus fruits.

Tense and powerful mouth, the sapidity and persistence of the liquid harmonize everything, closing the curtain triumphantly.

Structure calls structure, the Langhe Bianco "L'Aura" is the ideal companion for fatty or sauced fish such as monkfish, San Pietro or cod but also with a free-range chicken. Keep a glass for the after dinner.

Service Temperature: 10-12 °C

### GRAPES AND WINEMAKING

**Vineyards:** Camie, Monforte, 420 meters a.s.l., east exposure; San Martino, Monforte, 420 meters a.s.l., west exposure

**Soil:** limestone-marly with 40% of sand

**Yield per hectare:** 60 quintals

**Harvest:** by hand, grape selection in the vineyard

**Winemaking:** very soft direct pressing of the grapes for the Chardonnay. Skin maceration carried out for 4 hours at 4 °C for the Riesling Renano

**Fermentation:** at a controlled temperature of maximum 18 °C in stainless steel vats for the Riesling Renano; in new French oak barrels of the Vosges for the Chardonnay

**Ageing:** malolactic fermentation and rest in wood for 5 months, with 2 months bâtonnage for Chardonnay; 5 months in stainless steel vats at 5 °C for Riesling without malolactic fermentation

**MONTI**

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