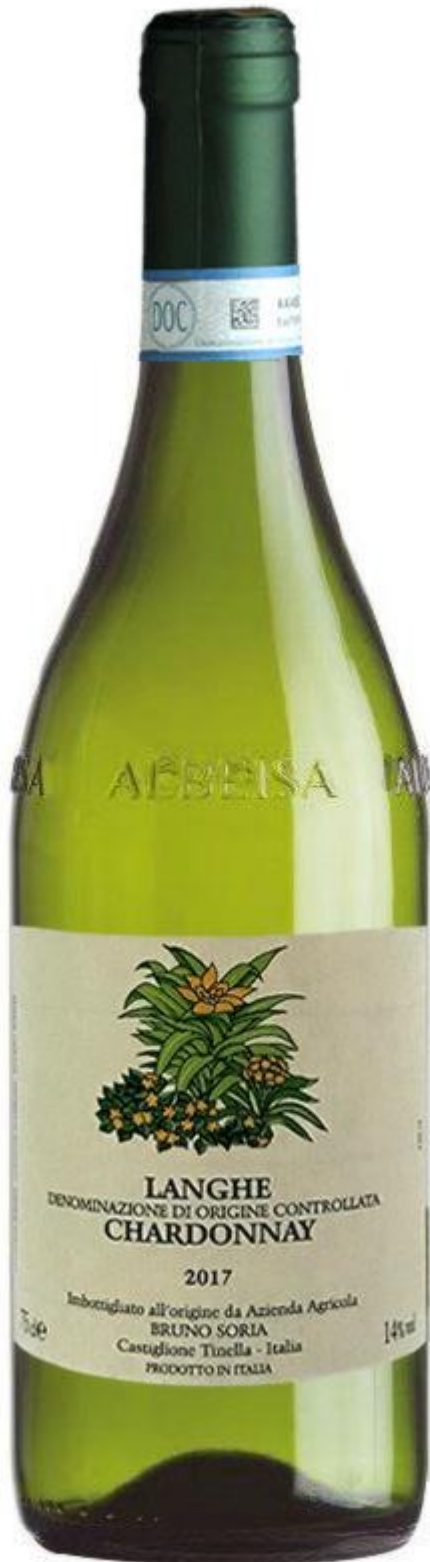


CASCINA DEL SANTUARIO

BRUNO SORIA



Langhe Chardonnay DOC

Produced from a young vineyard with a different structure than usual.

It appears in a pale straw yellow with slight greenish reflections. It is a still wine, it is worked using the "Batonnage" technique, it is nothing more than stirring and then ending the lees at rest which will give it a more fruity aroma, in fact we can find notes of ripe banana, pineapple and honey.

In the mouth it is savory and round, to be served fresh to savor its qualities.

Wine produced with only chardonnay grapes; after pressing the must is stored cold for static settling, after the addition of yeasts the alcoholic fermentation starts which lasts approx. 10 days at controlled temperature; made the first peeling the wine remains on the lees for 6 months applying the "battonage" technique.