

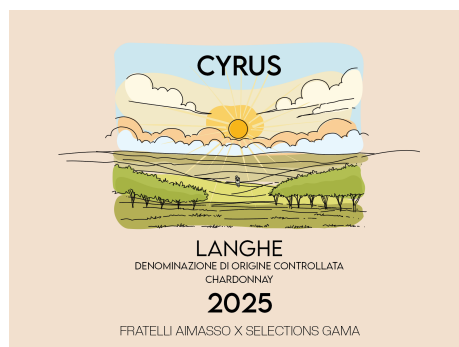
Cyrus Langhe DOC Chardonnay Fratelli Aimasso X Selections GAMA

General Information

- **Type of Wine:** White wine
- **Origin:** Langhe (Alba), Piedmont, Italy (~250M above sea level)
- **Classification:** DOC (Denominazione di Origine Controllata)
- **Grape Variety:** 100% Chardonnay
- **Alcohol Content:** 13.5% Vol.

Vineyard & Production

- **Soil Composition:** Medium Consistency with a strong tendency to clay
- **Training & Pruning:** Vertical Trellis & Guyot
- **Vineyard Age:** 10-12 years
- **Yield:** ~8 Tons per hectare
- **Production Method:** Hand-Harvested grapes, de-stemmed and gently crushed, followed by fermentation in temperature controlled steel tanks (16C), 35-40 days of battonage on lees. Light clarification with bentonite and gentle filtration.
- **Allergens:** Contains sulphites



Organoleptic Profile

- **Appearance:** Bright and clear golden hue
- **Tasting Notes:** Fresh lemon zest, Pineapple, floral. Dry, crisp with a lemon and slightly unripe pineapple flavour, hint of salinity and refreshing acidity on the finish.
- **Aging Potential:** 2-5 Years

Service & Pairing Recommendations

- **Serving Temperature:** 4°C – 6°C
- **Food Pairings:** Seafood, oysters, roasted chicken, light pasta dishes, or fresh goat cheese.