

# LE PERLE

## Langhe Chardonnay D.O.C. Barriques

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### LE PERLE - Langhe Chardonnay D.O.C. Barriques

**Grape:**

Chardonnay 100% Only from private property.

**Harvest:**

The cluster thinning is made in August and after the harvest the grapes are carefully selected and put in little picking baskets in the first ten days of September.

**Vinification:**

The grape – stalk is eliminated and the press – juice is obtained thanks to the soft press of the grapes. Natural clarification at a temperature of 15°C and addition of selected yeasts called *Saccaromices cerevisiae*. The alcoholic fermentation is made in oak French barrels of 225 l. The refining, that takes place before bottling, lasts for 10 – 12 months.

**Bottling:**

The bottling takes place at the end of the summer following the harvest in Bordeaux bottles of 75 cl. A second refining follows in the bottle.

**Tasting characteristics:**

Colour: straw – yellow with a light bright reflexe.

Bouquet: elegant and intense with hints of fruits and vanilla.

Taste: balanced, warm, full and harmonious.

**Technical card of the wine:**

Alcohol – 13% vol.

Titrate acidity – 5.5 gr/lit.

PH – 3.25.

Totale So2 <100 mg/lit.

Sugar – around 3.0 gr/lit.

**Best served with:**

Hors d'oeuvre, all types of fish dishes, poultry, slugs in Paris style, with pasta of white truffle of Alba, red meat and game. It goes very well with all the mediterranean dishes. It is served at 12 – 14°C.