

Il Fiore

The logo of the **Serra dei Fiori** estate plays on the syntony of the pairs of eyes of its proprietors, positive looks, designed united in the shape of a flower and playing on the image and value of the club on a playing card.

APPELLATION: Langhe Bianco d.o.c.

VARIETY: Chardonnay 70% & 30% Nascetta (autochthonous Piedmont vine-species, semi-aromatic with excellent longevity).

VINEYARD: Serra dei fiori, in the Commune of Trezzo Tinella. A vineyard 400m above sea level with south exposure. Planting density of 4,100 vines per hectare, and replanted vine-shoots, permanent natural turfing, moderate organic-based fertilising.

FERMENTATION & AGEING: gentle pressing directly on whole grape bunches in the press. The must is clarified, decanted and sent to fermentation vats where the wine transformation is completed at a temperature between 19 and 22 °C. Ageing continues in stainless steel vats for approx. 4 months before being bottled and left for a further 3 months.

CHARACTERISTICS: straw coloured yellow. A wine of great drinkability, which finds freshness and elegance its best weapons. Its initial, mainly floral, aromatic opening then shows pronounced mineral notes. Pleasantly fresh and clean on the palate, with persistence and complexity. For more patient connoisseurs this wine gives particular satisfaction also if left to age for several years in the bottle. Ideal with lean starters, delicate first courses and Mediterranean fish dishes.

Serve at 10-12 °C.



“Braidà”