



White wines with a strong personality are made at Tenuta Serra dei Fiori, proposed with a label that symbolises the shared views of the owners – positive views, which merge to form a flower – on the theme of gaming, with the suit and value of playing cards. Il Fiore is the meeting of an international grape, Chardonnay, with a highly original native variety, Nascetta.

Appellation

Langhe Bianco DOC.

Grapes

70% Chardonnay and 30% Nascetta (a semi-aromatic native Piedmontese grape variety, with excellent longevity) from the Serra dei Fiori in the municipality of Trezzo Tinella. This land is positioned 400 m above sea level and enjoys southerly exposure. A plant density of 4100 vines per hectare, renewed shoots, permanent natural cover crop, minimal organic fertilisation.

In the Cellar

The whole grapes are tipped into the press and undergo soft pressing. The must is fined, racked and transferred into the fermentation tanks at a temperature between 10 and 15°C. The wine matures in steel for about four months and then in the bottle for a further three months.

Tasting

Straw yellow colour. A very drinkable wine, with freshness and elegance being its finest qualities. The aromatic and particularly floral entry gives way to a pre-announced mineral expression. Pleasantly fresh and clean on the palate, with persistence and complexity. The more patient wine lover will find it particularly satisfying after a couple of years' bottle ageing. Pair with lean antipasti, delicate rice and pasta dishes and typically Mediterranean fish dishes.

Service

Serve at 10-12°.

Size

0,75 L



“Braidà”