

Cascina Ballarin

LANGHE BIANCO DOC Ballarin

Grape varietal: Chardonnay, Favorita, Pinot Grigio

Vineyard of origin: La Morra and Monforte d'Alba

Planting layout: 2.30 x 0.90 m

Altitude: 230 metres a.s.l.

Exposure: south

Vine training technique: guyot

Age of vines: 10 years

Yield per hectare: 75 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: September

Vinification: traditional in temperature controlled tanks

Ageing: 6 months in stainless steel tanks

Further ageing: 6 months in the bottle

Sensory characteristics: Deep straw yellow colour, dense almost oily, with sweet scents of ripe fruit, peach, apricot and gooseberry. The palate is thick, savoury, low in acidity and full-bodied.

Pairs nicely with fresh water fish.



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