

## **Costa di Bussia | Langhe DOC (Piemonte) Chardonnay Italy (PIEMONTE) – 2020**

### **Domain**

#### **Costa di Bussia**

This winery is managed by the Sartirano family. The Costa di Bussia vineyards are located a few kilometers from the towns of Monforte and Castiglione Falletto and have an area of 13 hectares. The south-westerly oriented hills form a natural amphitheater and have a limestone and sand base, so that the grapes deliver full-bodied and aromatic wines.

### **Vinification**

After a cold maceration to better preserve the aromas, the grapes undergo a soft pressing. The fermentation takes place in stainless steel at a controlled temperature. The wine then rests for 6 months on its lees before being bottled.

### **Taste**

A characteristic Chardonnay from the Langhe region. This wine is very aromatic, including pear, apricots, banana and melon. It is a beautiful, mineral, round wine with lots of freshness, earthy tones and hints of pear and melon, with a bitter hint at the end.

### **Food pairing**

Oysters | Appetizer snack | Antipasta | Meat - white

### **General information**

Type: White wine

Grape varieties: Chardonnay (100%)

Viticulture: Traditional

Storage (years): + 1-2

Serving temperature: 8-10 °C

Taste profile: Round smooth



