



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



