

GiÀ

LANGHE BIANCO DOC

GiÀ Langhe Bianco is a versatile beauty whose grape blend changes each year, depending on the harvest, to ensure a harmonious final wine.

Its fresh scents are reminiscent of yellow fruit and citrus shades. On the palate it is bright and balanced with great persistence. It is a wine that - given its excellent balance between body and freshness - can brilliantly accompany a wide variety of starters and first courses.

Best of all, delivered in a 1-liter bottle.

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| GRAPES | White indigenous and international varieties, including Arneis, Riesling, and Viognier |
| LOCATION OF VINEYARDS | Langhe |
| ORIENTATION | Southeast |
| ALTITUDE | 300-400 meters above sea level |
| SOIL | Marly soil packed with clay and sand |
| TYPE OF CULTIVATION | Guyot, planting density of 4,000 vines per hectare |
| VINIFICATION | Grapes are immediately pressed on arrival at the cellar and the chilled must is allowed to settle naturally, after which it is racked into stainless steel tanks. The temperature is then raised a few degrees to allow fermentation to begin. |
| AGING | The young wine is matured on its lees in stainless steel until the spring after harvest, when the individually vinified varieties are blended to make the final wine. |
| ABV | 13.5% |
| OENOLOGIST | Giorgio Lavagna |



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