

## Technical sheet

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# LANGHE BIANCO DOC “REBELLE”

### Area of origin

La Morra

### Grape variety

100% Viognier

### Vinification and ageing

Soft pressing of whole grapes and static decanting of the must obtained. Temperature controlled fermentation in stainless steel tanks and subsequent periodic transfers for the separation of the deposit. After fermentation, part of the mass is transferred into tonneaux (5hL of volume) for about six months and then rejoined with the stainless-steel part, before bottling.

### Color

Golden yellow.

### Perfume

Intense, with notes of wild flowers and linden honey, accompanied by the classic hints of ripe apricot.

### Flavor

Equilibrated, fresh, mineral with a great acidity that gives to the wine a great body and persistence.

