

## *Langhe Bianco Rebelle*

### *Zone of Origin:*

La Morra

### *Grape variety:*

Viognier

### *Vinification and Ageing:*

Pressed directly with temperature control at low pressure for the duration of 3/4 hours allowing for a short contact with the skins.

The juice is left to settle before the fermentation starts in stainless steel, the temperature is maintained at 16/17°C.

Before the alcoholic fermentation is complete half of the volume is racked into 500L French oak tonneau (both used and new) while the remaining half finishes the fermentation in stainless steel.

We carry out battonage periodically for the part aged in wood.

In the following spring the wines are blended to create the final wine before being filtered and bottled.

The wines remain with us in the cellar for 12 months after bottling before being released.

### *Perfume:*

Intense, enveloping with notes of tropical and yellow fruit.

### *Taste:*

Pleasantly savoury, fresh and enveloping, balanced with an aftertaste that recalls the olfactory sensations.

### *Colour:*

Straw coloured.