



# GIOVANNI ALMONDO

## LANGHE BIANCO DOC Sassi e Sabbia 2011

### VINEYARD

|                            |  |
|----------------------------|--|
| <b>Variety:</b>            | Rhine Riesling                                 |
| <b>Location:</b>           | Montà  |
| <b>Soil type:</b>          | 65% sand, 20% silt,<br>15% clay and limestone. |
| <b>Average altitude:</b>   | 360 m  |
| <b>Exposure:</b>           | East - Southeast                               |
| <b>Gradient:</b>           | 10%  |
| <b>Vineyard age:</b>       | 5 years  |
| <b>Average production:</b> | 80 q/Ha  |
| <b>Harvest time:</b>       | first to second week of September.             |

### WINEMAKING

|                      |  |
|----------------------|--|
| <b>Grapes:</b>       | 100% Rhine Riesling  |
| <b>Fermentation:</b> | 15-20 days at 16-17°C in stainless steel vats.               |
| <b>Ageing:</b>       | 8 months in stainless steel vats on the lees with batonnage. |

### PRODUCTION AND DRINKING

|                             |       |
|-----------------------------|-------|
| <b>Total production:</b>    | 3,000 |
| <b>Serving temperature:</b> | 14°C  |

