

Socré

Italy - Piedmont - Barbaresco (CN)



S O C R É

BARBARESCO - CUNEO - ITALIA



Ownership/Founders Piacentino Family

Start of Activity 2000

Vitiviculture Traditional

Hectares 9

Bottles produced 40.000

CHARDONNAY LANGHE

100% Chardonnay

Production area: Piedmont, Barbaresco (CN)

Terrain: sabbioso-argilloso con esposizione est

Harvest: manual

Vinification: 1-day maceration. Fermentation in 20 hl tanks at controlled temperature (below 14°C) for one week. Followed by passage in barrique and malolactic fermentation

Refinement: 12 months in barrels (1/4 new, 3/4 used once). Further aging in bottle for at least 12 months

Color: straw yellow

Alcoholic Grade: 15% vol

