

# Socré

Italy - Piedmont - Barbaresco (CN)



# S O C R É

BARBARESCO - CUNEO - ITALIA



**Ownership/Founders** Piacentino Family

**Start of Activity** 2000

**Viticulture** 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

