



Prasoray LANGHE BIANCO

FIRST VINTAGE: 2005

Composed of 100% Chardonnay, PRASORAY is the result of the challenge our family set out to create an aging white wine. The grapes are allowed to overripen in the vineyard to give the wine greater structure. They are then hand-harvested and vinified in temperature-controlled steel tanks.

From there, time takes center stage as it rests in TONNEAUX for 12 months, in contact with the fine lees of fermentation, and undergoes BATONNAGE every 3 days. The result is a complete evolution of Chardonnay: honey and banana notes stand out on the nose, with a soft and delicate yet powerful and fresh taste. If aged for a few years, it can provide great satisfaction. Best paired with medium-aged cheeses.

GRAPE VARIETAL: Chardonnay 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: mud and clay

EXPOSURE/ ALTITUDE: south- east / 290 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, end of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 12 months in tonneaux 500 L; periodic batonnages. 6 months in the bottle

BOTTLES PER YEAR: 2,500

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, ripe cheeses

SIZE: 0,75 L



Famiglia Flavio Marchisio