



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Lorens Chardonnay Langhe DOC

100% Chardonnay. Pale golden yellow. Rich, complex and mineral on the nose. Full-bodied and elegant on the palate with good balance between structure and finesse.

“You need the best grapes because here, because people really understand wine well. So if you don’t make the right choices when you’re making your wine, they will buy it elsewhere.”

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**Wine exported to:** USA

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## Most recent awards

**JAMES SUCKLING:** 91

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## Winemaking and Aging

Grape Varieties:	100% Nebbiolo
Fermentation container:	Concrete tanks
Length of alcoholic fermentation:	25 days
Type of yeast:	Cultivated
Malolactic fermentation:	Yes
Aging containers:	Tonneaux and barriques
Container size:	500 L and 225 L
Aging before bottling:	12 months
Aging in bottle:	6 months
Closure:	Diam



## Vineyard

Organic:	Sustainable
Vineyard location:	Lequio Berria, Roddi
Soil composition:	Limestone and clay
Vine training:	Guyot
Altitude:	985-1,969 feet (300-600 meters) above sea level
Vine density:	4,500 vines per ha
Yield:	7,000 kg per ha
Exposure:	South
Years planted:	2003

Time of harvest: Early September

Total yearly production (in bottles): 5,000 bottles

## Tasting Notes and Food Pairings

Tasting notes: Pale golden yellow. Rich, complex and mineral on the nose. Full-bodied and elegant on the palate with good balance between structure and finesse.

Serving temperature: Best served at 8-10 °C (46.4-50 °F).

Food pairings: White meat and fish.

Aging potential: 5-10 years

Alcohol: 14%

Winemaker: Walter Lodali and Umberto Cagnasso