



LANGHE D.O.C. ARNEIS

Grape varietal: 100% Arneis.

Soil: calcareous.

Exposure: South-East.

Altitude: 300 m.a.s.l.

Slope: 30%.

Cultural notes: organic farming. Low guyot pruning system with planted density of 4500 vines per hectare.

Harvest period: first half of September; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; cold maceration (1 – 3 °C) for about 24 hours; soft pressing and static decanting of the must; the limpid run starts the fermentation in steel tank at controlled temperature of 16 °C. Bottled after a brief ageing in steel.

Organoleptic characteristics:

COLOR: straw yellow with greenish highlights.

NOSE: intense, with white flesh fruit notes, frank (rennet apple).

MOUTH: fresh, full and wrapping.

Food pairings: appetizers and fish dishes; excellent cocktail/aperitif.

Serving suggestions: Recommended serving temperature of 8-10 °C.