



LANGHE DOC ARNEIS

Varietal: 100% Arneis

Growing location: as mentioned in the product regulations

Soil: loam, calcareous, siliceous and combinations of these

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: first half of September

Maximum yield: 10 tons/ha

Vinification: soft pressing of the grapes, and fermentation of the must for around 10-15 days at a constant temperature (16-18°C)

Malolactic fermentation: none

Ageing: in stainless steel for several months prior to bottling

TASTE PROFILE

Color: straw yellow

On the nose: intense and delicate

On the palate: fresh and dry

Alcohol: 13% vol

Serving temperature: 8-10°C

Cellar life: a fresh wine, at its best in the year following the vintage. To keep it at its very best, store bottles horizontally in the dark, in cool, dry surroundings at a constant temperature.

Food/wine pairings: hors-d'oeuvres, starters, white meats and fish-based dishes