

LANGHE DOC ARNEIS

Varietal: 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

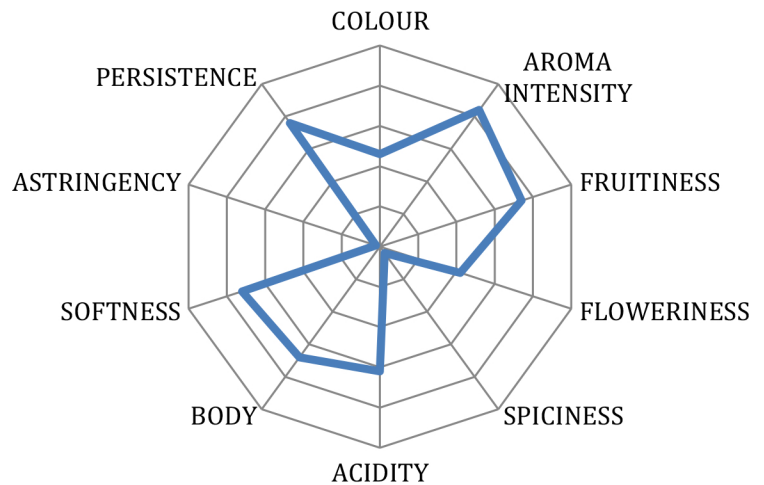
WINE SPEC

Alcohol (minimum): 11% vol.

Total acidity (minimum): 4.5 g/L

Net dry extract (minimum): 15 g/L

TASTE PROFILE:



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

