

LANGHE D.O.C. ARNEIS

TECHNICAL NOTES

Classification: native Piedmontese dry white wine D.o.c.

Grape variety: arneis.

Soil type: hilly with a southwest exposure, at an altitude of 235 meters; poor calcareous, marly soils.

Harvest time: second week of September.

Production: the free-run must from soft pressing begins fermentation in stainless steel at a low temperature (17/18°C) for a period ranging between twenty to thirty days. The wine is filtered, previously cold settled and bottled.

Aging: ---

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: straw yellow with greenish hues.

Aroma: characteristic, ethereal, intense with notes of flowers and ripe fruit.

Palate: round, dry, extraordinary elegance, vibrant and fresh finish.

Pairing: perfect with light appetizers and fish pasta and rice dishes. Great aperitif.

Serving Temperature: should be served at 8/10°C.

