



LANGHE D.O.C. ARNEIS

Grape varietal: 100% Arneis.

Location: municipality of Castellinaldo.

Soil: calcareous, sandy loam composition.

Exposure: South – East.

Altitude: 300 m.a.sl..

Slope: 30%.

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

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

Vinification: the whole grapes are refrigerated for approximately 24 hours, then pressed, followed by static decantation. The limpid part starts fermenting with indigenous yeasts in stainless steel tank at a controlled temperature of 16 °C. The wine rests on the lees and it's bottled after a brief maturation in stainless steel.

Organoleptic characteristics:

COLOR: brilliant, pale with greenish hues.

NOSE: intense, crisp with hints of white fleshed fruit.

MOUTH: fresh, full and enveloping.

Food pairings: appetizers, poultry and fish dishes, perfect as an aperitif.

Serving suggestions: serve at 8 – 10 °C.