



Langhe Arneis (DOC)

Denominazione di Origine Controllata

Grape Variety: 100% Arneis

Municipality: Castagnito Roero

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100Ql/Ha. Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks.

Alcohol Content: 12, 5% Vol.

Characteristic: pale straw yellow colour and a pleasant aroma with persistent fruity end herbal perfumes. Rich and harmonious.

Serving Temperature: 10 - 12 °C

Food Pairings: fish and shellfish first courses.

