



Langhe

Denominazione di Origine Controllata

Arneis

DENOMINATION: Langhe D.O.C Arneis

AREA OF PRODUCTION: Neviglie

VINES: Arneis

ALTITUDE OF VINEYARDS: 430m. a.s.l.

TYPE OF SOIL: calcareous clay

EXPOSURE: south/east

NR. OF BOTTLES PRODUCED: 13,50 hL- 1800 bt.

VINIFICATION: fermentation at controlled temperature

AGEING: steel for 6 months

ALCOHOL: 14% vol.

TOTAL ACIDITY: 5,5 g/L

RESIDUAL SUGAR: 2,0 g/L

COLOR: Straw yellow with green highlights

SMELL: fresh e fruity

TASTE: dry and well balanced

PAIRING: suitable for the whole meal, perfect with aperitif or fish dish.



Arneis wine is a dry and fruity wine at the same time, its notes can remind of fruits like pineapple and peach, as well as aromatic herbs. In the mouth, it is more sapid and structured thanks to its low acidity. Appreciated as aperitif for its freshness, it is perfect for fish menus, thanks to the delicacy of its notes, and does not disdain combinations with grilled cheese.

The recommended service temperature ranges between 8 ° C and 10 ° C.