



LANGHE ARNEIS

DOC

Grape varieties

At least 85% Arneis

Production technique

The grapes are harvested between 10 and 20 September and the must ferments for approximately 15 days, at 18°C; the wine ages in steel for approximately 4 months and refines in the bottle for at least 2 months.

Organoleptic characteristics

Pale straw yellow colour, fresh bouquet with hints of ripe, traditional and exotic fruit and a light spicy note. Dry and pleasant on the palate, of great freshness, delicate wine, of notable balance and finesse.

Winemaker's recommendations

It goes well with appetizers and fish dishes; excellent served as an aperitif.

Serve at 10°/12°C.