

TERRE ALFIERI ARNEIS DOCG

Production zone: Piemonte. A limited production area of ONLY 11 communes.

Soil: clayey and calcareous

Altitude: 150 – 300 meters above sea level

Training system: guyot

Grape variety: 100% Arneis

Production yield per hectare: 100 quintals

Average age of the vines: 20 years

Wine making: Grapes are refrigerated until they reach 0.- 2°C. Fermentation at a low temperature. The wine lies on its yeasts for 5 months with battonage.

Colour: bright, crystal, golden yellow

Aroma: White field flowers, white peaches and orchard fruit with notes of exotic fruit.

Taste: Creamy, Very mineral with notes of honey and exotic fruit, A long lingering mineral aftertaste.

Alcohol: 13.5%

Food matching: this wine perfectly matches with every starter, with light fish and white meat. Serve cool anytime during the day.

Enologist: Cordero Gianfranco

