

## Langhe Arneis

### Registered Designation of Origin (DOC)

A typically Piedmontese white vine, it is grown in the Langhe from which it takes its denomination.

### Characteristics .....



**Grape variety:** 100% Arneis

**Vineyard:** 1 ha

**Year of planting:** 2013

**Exposure:** South-West

**Aroma:** The aroma is elegant, floral and fruity with hints of apple and peach



#### Taste

The taste is sapid, medium-bodied, soft, of good persistence, but it is never too strong.



#### Vinification

After a soft pressing, our Arneis ferments for about 10 days at a controlled temperature of about 15/16°C. It is then aged in stainless steel tanks for 6 months.



#### Pairing

it pairs perfectly with seafood dishes. It is excellent with starters and risotti.



#### Serving temperature

Served fresh, 8/10°C

