

Veglio



LANGHE DOC ARNEIS 2023



Vine

Arneis 100%

Vineyards

The vineyards are located in Diano d'Alba, characterized by the soil rich of calcareous marl and sandstone and with an excellent exposure to the sun. The cultivation of the this vine in langhe has given very interesting results.

Production

Average production: 77 hl per hectare.

Vinification

During the pressing process of the grapes in stainless steel thermo-regulated vats the must is immediately separated from the grape skins.

Ageing

The Langhe DOC Arneis is ageing in steel for 4-5 months at low temperatures. After the cold stabilization, the wine is bottled in late spring.

Storage and evolution

Storage in the typical Albeisa green bottle can last for maximum 2 years.

Tasting notes and sensory properties

The Langhe DOC Arneis colour is a strong straw yellow with greenish reflections. It smells as a bouquet of exotic flowers, hawthorn and acacia honey. It is captivating, soft, with the acidity giving freshness and being a flavor-enhancer.

Alcohol content

13.5% vol.

Service temperature

10-12°C.

Serving suggestions

Served very cold, the Arneis is an excellent appetizer. Great with fish starters, light first courses, and generally with fish in general.