



## LANGHE ARNEIS 2011

Denominazione di Origine Controllata

**Grape** Arneis 100%

**Vineyards** A vineyard of Ha 1,80

**Soil type** Calcareous – clayey

**Yields per hectare** 50 Hl/Ha – 1,75 Kg per vine

**Density of plants** 4200 vines/Ha

**Production** 22.500 bottles

**Date of harvest** 6-7 September 2011

**Winemaking** Soft pressing of grapes and settling. Fermentation at 16°C for about two weeks

**Ageing** This wine rests on the yeasts in stainless steel tanks for at least four months and further two months in bottle

**Alcohol** 13% by vol.

**Acidity** 5,40 g/l

**Longevity** From three to five years

**Tasting notes** Straw yellow with green reflections.

Delicate, fresh fruity bouquet with notes of tropical fruit, pear and candy. Round, mineral, savoury with a pleasant refreshing acidity.

**Food pairings** It matches well with starters, fish, vegetable soups. Excellent apéritif.

**Serving temperature** 12°C – 54°F

**Size** Bottle 0,75 l.