



LANGHE ARNEIS 2008

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 20.000 bottles

Date of harvest 18-20 September 2008

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 12,50% by vol.

Acidity 6,10 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.