



It is made from arneis grapes, an important native variety from Piedmont. After a soft pressing and controlled low temperature fermentation, the must is left on the lees for at least three months. The wine is fruity bouquet in the nose with scents of pear, tropical fruits and wildflowers. Fresh and mineral on the palate, it marries well with appetizers and seafood dishes.

**GRAPE** - Arneis 100%

**SOIL TYPE** - Calcareous/Clayey

**PRODUCTION** - 12,210 bottles

**WINEMAKING** - Soft pressing of grapes and settling. Fermentation at 16°C 61°F for about three weeks

**AGING** - This wine rests on the yeasts in stainless steel tanks for at least three months and further two months in bottle

**ALCOHOL** - 14,03% by vol.

**ACIDITY** - 5.88 g/l

**LONGEVITY** - From 3 to 6 years

**TASTING NOTES** - Straw yellow color with green reflections. The aroma is enjoyably fruity and honey scents. The pleasant mineral frame is well balanced by the acidity. Full and persistent on the palate

**FOOD PAIRINGS** - Excellent aperitif, it matches well with starters, fish, vegetable soup

**SERVING TEMPERATURE** - 10°/12°C | 50°/54°F

**SIZE** - Bottle 0.75 l