



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 four months. The wine has a fruity bouquet in the nose with scents of green apple and wildflowers. Fresh and mineral on the palate.

GRAPE - Arneis 100%

SOIL TYPE - Calcareous/Clayey

PRODUCTION - 15,840 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 four months and further two months in bottle

ALCOHOL - 13,5% by vol.

ACIDITY- 5.60 g/l

LONGEVITY - From 3 to 6 years

TASTING NOTES - Straw yellow color with golden reflections. The aroma is enjoyably fresh and fruity with notes of white flowers and green apple. The pleasant mineral frame is well balanced by the freshness and sapidity

FOOD PAIRINGS - Excellent aperitif, it matches well with starters, raw and cooked fish, white meat and fresh cheese

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

SIZE - Bottle 0.75 l