



LANGHE DOC ARNEIS IL NESPOLO

Vine variety: Arneis.

Altitude: 320 ms a.s.l.

Exposure: North-East.

Vines/ha: 4500.

Vine training method: Guyot.

Soil: marly, clay and tuffaceous.

Wine Making: the grapes are destalked and softly pressed with a short skin maceration in stainless steel tanks. Controlled temperature at 12°C.

Ageing: 4 months in stainless steel tanks lying on fine lees. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: straw yellow with green reflections.

Aroma: fresh, it reminds to orange and exotic fruit.

Flavor: delicate and fresh.

Pairing: with starters, white meat, fish and flavorful cheese.

Serving temperature: 12°C.



750 ml



NOTE
