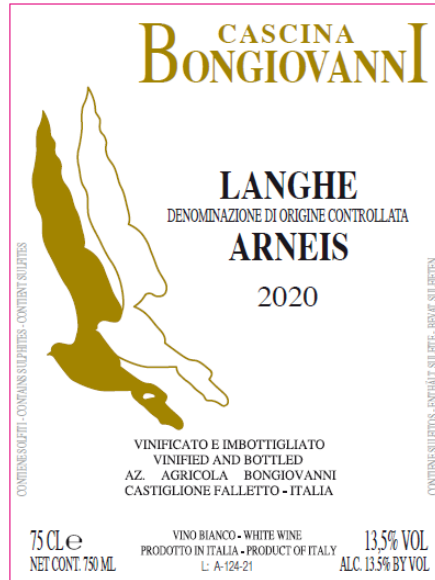


Langhe Arneis



wine: Langhe Arneis d.o.c.

municipality of production: San Pietro di Govone and Diano d'Alba

grape: Arneis

vineyard area: 2 hectare

exposure: north-east and east

alcohol content: 12,5% - 13,5%

soil type: clay

farming system: low-Gujot

average age of the vines: 10/15 years and 5 years

planting density: 4000 plants per hectare

time of harvest: first week of September

maximum yield: 100 quintals per hectare

production containers: stainless steel tanks

aging containers: stainless steel tanks

length of aging: the use of fermentation temperatures close to 17°/18° retard the depletion of sugars to mid to late October. The lees generated in fermentation are maintained in suspension with the specific task to soften the taste and perfectly integrate acidity.

clarification and filtration: a clarifying treatment with bentonite is used to lower the loads of turbidity due to protein oxidation, which do not fit a white wine ready to drink. The filtering used only aims to impede the malolactic degradation.

bottling period: March

number of bottles produced: 8.000/10.000

packaging: 12 bottles cartons

suggested food pairing: snacks in case it is consumed as an aperitif; appetizers and starters in general.

tasting notes: color: straw yellow – nose: delicate fruity pear evolving into complex floral with hints of anise.