

CASCINA BONGIOVANNI



LANGHE ARNEIS D.O.C.



Grapes: Arneis

Alcohol content: 12.5% - 13,5%

Exposure: north-east and east

Soil type: sandy in the vineyard of San Pietro di Govone; mix clay in Diano d'Alba

Training system: low Guyot

Average age of the vines: 20 anni in San Pietro di Govone and 10 years in Diano D'Alba

Plant density: 4000 vines/ hectare

Harvest: first week of September

Maximum yield: 100 quintals per hectare

Vinification: During vinification and fermentation, all modern processing techniques are used to enhance finesse and aromatic elegance. Controlled temperatures at 13° for very slow sugar depletion. Clarification with Bentonite to obtain perfect clarity. Malolactic fermentation is not used.

Number of bottles produced: 8/10.000

Serving temperature: 10/12°C

Tasting notes: Colour: pale straw yellow - Aromas: delicate fruity aromas of peach and pear evolving into floral hints of star anise and passion fruit . Fresh savoury taste with pleasant acid-saline contrast.

This wine is produced with Arneis grapes from 2 vineyards. One in San Pietro di Govone, the other in Diano d'Alba, for a total area of about 2 hectares. Grapes are selected and harvested separately; during fermentation, they are blended. The different origin of the grapes gives the wine a more complex and broader character. To be paired with appetizers, savouries if consumed as an aperitif. Excellent with hors d'oeuvres in general, especially fish.

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