

LANGHE ARNEIS

VIGNE DI HORTENSIA



COLOR: bright straw yellow

PERFUME: intense nose of white flowers, citrus fruits and chamomile

TASTE: fruity with its typical almond note in the finish, nice mineral notes, very pleasant.

VINE: 100% Arneis

CULTIVATION AREA: Vineyards located in Madonna di Como, hamlet of Alba.

EXPOSURE: east. Soil: white marl with clay and limestone

PRUNING METHOD: Guyot

YIELD PER HECTARE: 8000 kg per hectare.

VINIFICATION: Draining and soft pressing, fermentation in temperature-controlled stainless steel vats between 10°C and 12°C

STABILIZATION: The wine is fermented with the noble sediments, "sour lies" for 2/3 months, every week it is pumped over several times, so the natural yeasts give more aromas. The wine is racked off and filtered in order to obtain the desired clarity and color, then it is bottled.

SERVING TEMPERATURE: 6 – 8 °C.

LIFE SPAN OF THIS WINE: This wine gives its best in its first 3 years.

PAIRINGS: Delicious when served with starters and pasta dishes, great with fish and crustaceans due to its mineral and dry character. A very good aperitif too.