

LANGHE ARNEIS

BATONNAGE



COLOR: deep bright straw yellow

PERFUME: intense nose of white flowers, hints of rosemary, sage and chamomile

TASTE: fruity with its typical almond note in the finish, nice mineral notes, very pleasant. Full bodied with a very long after taste.

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: 6000 kg per hectare.

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

AGEING: after the alcoholic fermentation the wine is chilled down to 4/5°C to avoid the start of the Malolactic fermentation. The ageing takes place in a inox steel tank for about 12 months preserving the original lees from the primary fermentation. The lees are mixed (Batonnage) periodically to keep them in suspension to enhance the release of aromas and polysaccharides compounds to increase the mouthfeel and the aromatic layers.

SERVING TEMPERATURE: 8° / 10 °C

LIFE SPAN OF THIS WINE: due to its full bodied structure and the nose complexity, this wine can age for a decade, showing all its elegance and complexity.

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.