

  
dal 1956 Produttori nel Roero

## Langhe

Denominazione di Origine Controllata

## Arneis



**Variety:** Arneis 100%

**Location of vineyards:** Govone

**Soil:** clay and calcareous

**Harvest:** mid-September

**Winemaking:** Steel

**Format:** 75 cl.

**Serve at:** 10-12°C

**Vinification:** After careful evaluation to determine the opportune time to harvest, which facilitates optimal sugar-levels and acidity, the grapes are harvested by hand. The vinification that follows is quite unique because it applies the concept of maceration of the skins and pulp even for a white wine.

In this way, we obtain a wine rich in aromas and structure, with the guaranteed of excellent longevity.

All processing from the grape harvest to maceration takes place in the cold in order to avoid extracting too much colour, which is known as crio-maceration. Subsequently, the wine is kept exclusively in stainless steel tanks.

**Sensory profile:** Arneis, a native variety, produces a very fruity wine with hints of pear and apple. The fragrance and flavour are enhanced by the limited CO<sub>2</sub>, maintained by the fermentation which is also useful to compensate for the low acidity typical of the grape.

It goes well with hot and cold appetizers, and is excellent with all types of fish and shellfish.

