

  
*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:** The wine on the nose is intense, with beautiful notes of white fruit, aromatic herbs and flint. The palate has a great freshness, rich in pulp, vibrant and persistent.

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

