

DATA SHEET:

AVAILABLE YEAR:	
GRAPES:	
GRADATION:	

TO BE SPECIFIED ARNEIS 100% 13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA: GC ALTITUDE: CULTIVATION TECHNIQUE: DENSITY: GRAPE PER HECTAR: SOIL:

GOVONE, PRIOCCA, MAGLIANO ALFIERI 200/300 MT ABOVE SEA LEVEL GUJOT PRUNING 5.000 PLANTS/ HA 110 Q.li/Ha CLAY- CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:	VINIFICATION WITHOUT MARCS
AGING:	IT'S BOTTLED IN DECEMBRE IN THE SAME YEAR OF THE HARVEST
VINIFICATION:	STEEL
REFINEMENT:	IN BOTTLE
COLOR:	YELLOW WITH GREEN REFLECTIONS
TASTE:	YOUNG FRUITS, DRY TASTE
SERVICE TEMPERATURE:	10 °, OPEN HALF HOUR BEFORE DRINKING
PAIRING:	FISH AND STARTERS



LANGHE D.O.C. ARNEIS