SCHEDA TECNICA PRODOTTO

NOME PRODOTTO	LANGHE ARNEIS DOC

Grown and known since XV century, this wine was used at the time to soften the Barolo. Its straw-colored and its fresh and fruity flavor to the palate makes Langhe Arneis one of the most appreciated Piedmonts white wines

VINE VARIETY *100% Arneis.*

SOIL *clayey-calcareous soil.*

HARVEST *Begin of September.*

YIELD PER HECTARE *9 tons of grapes equal to 63 hectoliters of wine.*

WINE-MAKING PROCESS *Gentle pressing of grapes and later fermentation in absence of skin at controlled temperature.*

EVOLUTION / AGEING *In stainless steel*

TECHNICAL FEATURES *Alcohol 12,5% by volume.*

TASTING TEMPERATURE *10-12 degrees centigrade*

BEST SERVED WITH *White meats, fish.*



STEFANO FARINA

SCHEDA TECNICA PRODOTTO

NOME PRODOTTO	LANGHE ARNEIS DOC