

LANGHE ARNEIS

PROPRIETÀ DAL 1340
VARIETALS



Wine:	Arneis 100%
Appellation:	Langhe Arneis DOC
Serving Temperature:	9°C / 48°F

VINEYARDS

Wine made with grapes grown in vineyards cultivated with Arneis in various areas between La Morra, Alba and some municipalities in the Roero district. Vineyard altitude, exposure and age vary considerably.

SOIL

Silty in the Langhe area and very sandy in the Roero district.

HARVESTING PERIOD

Usually between 10 and 20 September.

AVERAGE YELD

Variable from year to year, averaging at between 55 and 60 HL of wine/Ha (7,300/8,000 bottles/Hectare - 3,000/3,200 bottles/Acre)

PRODUCTION PROCESS

Manual harvest. Immediate crushing with partial destemming, soft pressing and suspension of solids. Racking and commencement of fermentation in stainless steel tanks for about a month. It rests on its fine lees until February, when it is usually bottled and released in the near future.

WINE CHARACTERISTICS

Bright, lively straw yellow colour. Delicate but intense scents of white peach, chamomile and melon. Good acidity and a savoury touch, which make it quite persistent.

LONGEVITY

A wine suitable for drinking young, in the first 3-4 years, although it can offer superb sensations even when it is a few years older.



The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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