

# Langhe Arneis DOC

An important white wine from an autochthonous vine with white grapes. Straw yellow in colour, brilliant with a fruity and floral bouquet. Well structured, harmonic and fresh to taste.

The grapes are grown in the borough of Neive in a south-facing vineyard.

**Product Name:** Langhe Arneis DOC

**Cépage:** arneis

**Appellation:** Langhe Arneis

**Classification:** DOC

**Color:** white

**Type:** still

**Country/Region:** Neive – Piedmont

**Alcohol percentage:** 13%

**Sugar rate:** 0,14 g/l

**Number of bottles produced:** 2500

## WINEMAKING

**Method:** soft pressing of whole grapes at 0,6 bar. The fermentation takes place in stainless steel tanks, begins with the selected yeast inoculation and lasts about 20 days at regulated temperature 16 °C. The new wine is then transferred into another steel tanks with frequent battonage. For preserve the Wine's fresh and young characteristics don't start malolactic fermentation, late is bottled.

**Temperature:** 16 °C

**Length:** 20 days

**Malolactic:** no

**aging:** 2 months on fine lees at 12 °C with battonage

**Wood type:** stainless steel tanks with temperature control

**Minimum aging in bottle:** 1 months

## VINEYARD

**% of Grape / Cépage:** arneis 100%

**Soil:** calcareus marl

**Exposure:** South

**Agricultural method:** Conventional

**Year of plantation:** 2012

**Type of harvest:** manual in cases

**Geolocation:** 44°42'28 N 8°05'29 E

## BOTTLE

**Empty bottle weight:** 575 g

**Aging potential:** 3 years

**Cork size:** 24x44

**Cork material:** micro agglomerated cork

**Bottle type:** Albeisa Traditional

**Number of bottles per box:** 6-12

**Box size:** 6 bot. 26x18x31 – 12 bott 26x32x34



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