



Arneis Langhe Inprimis

Zone of origin: From the meticulous selection of grapes from the vineyard “Fusòt” which faces south-east and grows on a marly soil.

Technical characteristics: The vineyard is cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 30-40% should produce about four pounds of fruit from each vine.

Winemaking: The grapes are harvested when the ideal balance between acidity and sugar is reached and are afterwards kept under a cold temperature for approx. 20 days in order to increase the aromatic precursors which develop later on when pressing and steeping the skin. The fermentation is conducted under a controlled temperature.

Aging: The wine rests in steel tanks until bottling. A prolonged battonage of the fine dregs takes place before bottling.

Organoleptic notes: Intense straw color with pale green reflexes. A rich, fresh, complex, fruity and seducing bouquet with delicate floral hints (yellow flowers), a tomato leaf note and fruity flavor of peach and melon. The taste is pleasantly dry with a tasty long lasting finish.

Gastronomic pairings: Excellent aperitif, also ideal with river and sea fish, shellfish, fresh hors d’oeuvres and marinated vegetables and meats.

Serving & Keeping: To be served fresh. Allow to breathe at least 30 minutes before serving. Thanks to the particular winemaking process, it is a pleasant young wine also suitable for a bottle aging in a dark and cool place.

