



Arneis Langhe Fussòt

Zone of origin: From 2 different vineyards: “Fusòt” and “Gheja”, which face south and grow on a marly soil.

Technical characteristics: Both vineyards are cultivated according to the classical Guyot method, with short trimming. By thinning out the fruit by 15-20% should produce about three pounds of fruit from each vine.

Winemaking: The grapes are harvested when the ideal balance between acidity and sugar is reached. The pressing follows, dividing skin from must.

Aging: The wine rests in steel tanks until bottling, which happens in the first months of spring.

Organoleptic notes: Intense straw color with pale green notes. A delicate, complex and seducing bouquet with floral hints (broom and chamomile), a fresh, fruity flavor of peach and pineapple. The taste is pleasantly dry with a lightly sweet hint, which gives a fresh and long lasting finish.

Gastronomic pairings: Excellent with river fish and shellfish. It's at its best served with marinated meats and fish.

Serving and Keeping: Allow to breathe at least 30 minutes before serving. It is possible to age this wine for up to two years but is best served fresh.

