

# BIANCO

## LANGHE DOC ARNEIS

Full Name	Bianco - Langhe Doc Arneis
Appellation	Langhe oc
Vintage	2021
Grapes	Arneis
Aging	Steel tanks
Origin	Italy/Piedmont
Alcohol	13,5%
Format	0,75 l
Typology	White
Body	Medium
Scent	Characteristic scent, surprising notes of apricot and chamomile; followed by aromatic herbs. Mineral notes complete the bouquet and delicate hints of wood. Clear fragrance of calibrated freshness
Taste	The tasting is smooth and balanced and elegant. On the palate it is dry, fresh, delicate and persistent
Serving temperature	8/10 °C
Moment to taste it	Special occasions, but perfect for aperitif or happy hour, also excellent throughout the meal
Pairings	Excellent pairing with appetizers and all fish-based dishes, white meats and fresh cheeses
Allergens	Contains sulfites





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## LANGHE DOC ARNEIS

### Grape and vineyard

Obtained from native Piedmontese grapes.

### Aging

The grapes are harvested by hand by selecting only the best bunches, keeping the fruit intact. The grapes, harvested by hand in small boxes, are softly crushed and destemmed inside a vat. in stainless steel. The alcoholic fermentation with maceration slowly begins, which transforms the must in wine over the course of a week.

At the end of the alcoholic fermentation, we let the "new wine" refine in steel tanks and then let it rest in the bottle.

### Tasting notes

Langhe DOC Arneis is straw yellow in colour. On the nose it expresses itself with the characteristic scent of the vine, with surprising notes of apricot and chamomile; followed by aromatic herbs. The bouquet is completed by mineral notes and delicate hints of wood. Clear fragrance of calibrated freshness.

The tasting is smooth, balanced and elegant. On the palate it is dry, fresh, delicate and persistent. To be served between 8° and 10° C.

### Pairings

Throughout the meal, excellent pairing with appetizers, cheeses, first courses and fish; also ideal as an aperitif.

### Langhe DOC Arneis

Langhe Arneis DOC was born in Piedmont. He prefers the steep slopes of the Langhe, the white and sandy soils are the optimal habitat for Arneis, which is cultivated exclusively with Guyot. It is not an easy wine, as the name itself suggests: in the Langhe dialect, in fact, that term means "mischievous".

Vines that are difficult to cultivate and delicate grapes, which require scrupulous attention and maximum care in every production phase, but which if you know how to handle give, as in our case, a "WHITE" wine capable of surprising with its elegance and sensuality.

### Tasting tips

**Suggestions** Keep in a cool place. Open at least 30 minutes before serving, to promote oxygenation.

**Glass** Medium opening glass. Ideal for light and medium-bodied white wines.

**When to drink it** Perfect wine to drink immediately, it can evolve well if kept to rest in the cellar.

You can let it rest in the cellar safely for 2-3 years.