

english

Arneis is the most renowned indigenous white grape variety of the Langhe and Roero areas, and it could certainly not be missing from our range. I vinified it in a traditional way, handling the grapes as gently and quickly as possible in order to preserve and highlight its delicate aromas. I expect this wine to evolve positively over time while always offering a sip of refreshing pleasure to be enjoyed in good company.

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Langhe

denominazione di origine controllata

Arneis

APPELLATION Langhe DOC Arneis

GRAPE VARIETY 100% arneis

VINEYARDS AND SOILS Two small vineyards with different exposures and calcareous-silty soils

TRAINING SYSTEM Vertical shoot positioning, Guyot training

HARVEST Hand-picked

HARVEST PERIOD Around mid-September

VINIFICATION Gentle pressing and alcoholic fermentation of the clarified must at controlled temperature in stainless steel tanks for 20–30 days with lees stirring.

AGEING After alcoholic fermentation, the wine is racked and remains in stainless steel tanks on its fine lees with periodic bâtonnage until bottling in spring.

TASTING NOTES Pale straw yellow colour; the nose initially reveals citrus and graphite notes, followed by peach and hawthorn blossom aromas; on the palate, a delicate balance of acidity and sapidity stands out.

SERVING TEMPERATURE 10-12 °C

FOOD PAIRINGS Aperitifs, starters, light first courses, fish, vegetables, fresh cheese.

AVAILABLE IN 0.75 L BOTTLES OR 1.5 L MAGNUMS (LIMITED QUANTITIES)

STORAGE AND TRANSPORT CONDITIONS: OUR WINES ARE ARTISANALLY PRODUCED WITH VERY LIMITED USE OF PRESERVATIVES; THEREFORE, THE FOLLOWING STORAGE AND TRANSPORT CONDITIONS MUST BE RESPECTED TO PRESERVE THEIR QUALITY AT ITS BEST: TEMPERATURE RANGE BETWEEN +6 AND +18 °C AND STORE BOTTLES HORIZONTALLY.



Az. Agr. Paolo Piccolo - Piedmont - Italy