



LANGHE ARNEIS

DOC

Production area: Mango, Neive

Grapes: Arneis 100%

Exposure: south-east

Altitude: 500 m above sea level

Type of soil: calcareous

Average age of the vines: 10 Years

Yield per hectare: 9.000 kg

Harvest: second decade of September

Fermentation tank: stainless steel at temperature controlled

Fermentation temperature: 13°C / 55°F

Duration of the fermentation: 15 days

Tank of aging: stainless steel

Duration of Aging: 4 months

Serving temperature: 6°C / 43°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 5 Years

Tasting Impression: mineral with fruit and flower notes with good acidity

Meal Coupling: Ideal as aperitif or with fish

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