

Langhe Arneis "Le Margherite"

Area of origin

Langhe hills

Grape variety

Arneis

Vinification and ageing

Gentle and delicate grape pressing, followed by settling of the must obtained. Temperature-controlled fermentation in stainless steel at a temperature of 15/17° C. The wine is left on its fine lees for about 3 months and successively bottled

Colour

Straw yellow with greenish reflections

Perfume

Intense, fresh with citrus notes and sensations of aromatic herbs

Flavour

Balanced, fresh, with good acidity and sapid feeling

Alcohol content

12,5% vol.

Serving temperature

8/9° C.

Pairing suggestions

With whatever . . . and whomever you like!

