Franco Conterno®

WHITE WINE

Langhe Arneis DOC

Denomination: Langhe Arneis DOC
Grape-variety: Arneis 100%
Composition of the soil: rich in sand and clay
Production area: Madonna di Como

Harvest: hand picked grapes with selection of the bunches in the vineyard.
Harvest time: September

Fermentation time: soft pressing, fermentation in stainless steel tanks for about 2 days at controlled temperature between 15-17°C (21°C in the final days) then it stays on fine lees for about a month.
Ageing in cellar: 3 months in steel before bottling.
Ageing in bottle: 2 months before release.
Food pairing: perfect as an aperitif wine and with fish dishes.
Serving temperature: 12° - 14°
Alcohol content: range from 12.50 to 13.50% Alc/Vol depending on the vintage.

Straw yellow colour with intense greenish shades.
On the nose it is very fruity with hints of apricot, white peach, pear and white flowers. On the palate it is intense, full with a pleasantly sweet-salty finish.

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CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013