



LANGHE ARNEIS DOC

Delicate notes of flora and acacia honey mingle with delightful white peach, pear, citrus and a touch of almond culminating in an elegant finish.

Region: Piedmont, Italy

Appellation: Langhe DOC

Grape: 100% Arneis

Vinification: The wine is made by soft pressing the grapes off the skins followed by fermentation at low temperature in stainless steel.

Aging: Three months of bottle aging before release.

Color: Straw yellow with greenish undertones

Aroma: Floral aromas with hints of Anjou pear, lime zest and acacia honey.

Palate: White peach and lemon with distinct almond notes on the finish.

Serving suggestions: Highly versatile hors-d'oeuvres to soups and risotto. Best served slightly chilled.

Alcohol: 13%

