



LANGHE ARNEIS

DOC

Tasting notes

The color is a typical straw yellow with greenish hues. The nose is fresh with some notes of exotic fruits, citrus, and dill. On the palate it is pleasantly well-rounded, dry, with pleasant hints of lemon and mango. A slight alcoholic note reminds us of its belonging to Langhe. The finish is fresh and slightly savory because of its delicate acidity.

Food pairing

It pairs well with fish starters, raw seafood, vegetable soups, risotto and light sauces. It is ideal also to accompany white meat and freshly-made cheese dishes.

 Grape variety
Arneis 100%

 Grape
Metodo Guyot

 Appellation
DOC

 Production area
Barbaresco - Langhe

 Alcohol
15 %

 Service temperature
13-14 °C



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