

TEN



LANGHE DOC ARNEIS

VINEYARD situated in Barbaresco

VINES Arneis 90%, Riesling 10%

SOIL sandy with calcareous veins

EXPOSURE east

TRAINING SYSTEM guyot with arch

PRODUCTION 110 q.li/ha

VINIFICATION soft pressing of the grapes and subsequent fermentation of the must for 15 days, in steel tanks at low temperature (15-17 degrees)

AGEING Malolactic fermentation is not carried out, the wine stays for 2-3 months on its own fine lees

TASTING NOTES pale straw yellow color. Extremely fine and delicate, with hints of white flowers and aromatic herbs. Savoury taste, with good character and an elegant persistence