

Fontanabianca

FONTANABIANCA®

Arneis Langhe DOC

REGION

Neive-Piemonte

VARIETY

Arneis



Exposure and altitude: South, 980 feet ASL (300 meters ASL).

Soil composition: Clay and Limestone.

Cultivation method: Guyot.

Yield per hectare: 50/60 quintals.

Harvest: Hand-harvest at the end of October.

Vinification process: Traditional vinification in stainless steel vats.
Three months bottle-ageing before sale.

TASTING NOTES

A straw yellow with greenish color. Intense nose, bouquet of fresh fruit and flowers.

FOOD PAIRINGS

Excellent with fish and vegetables. Good for aperitif.