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 sin 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.