



Cordero di Montezemolo

Arneis Langhe DOC



REGION

Piemonte

VARIETY

100% Arneis. Production zone: Langhe, vineyards in the municipalities of La Morra, Guarene, Govone.

Yield per hectare: 59 Hl/Ha – 7900 bottles/Ha (3200 bottles/Acre)

Harvest: First half of September.

Vinification: De-stemmed and pressed. Followed by static clarification or must flotation. Drawn off and fermented at a temperature between 55 – 59 F (13-15°C) for about one month in stainless steel.

Maturation: Left on the lees for about three months, racked and allowed to clarify naturally in stainless steel. Kept for at least two months in the bottle before market release.

Average life of wine: A young wine; best expression of the wine's character shows in the first three years.

TASTING NOTES

Bright straw color; intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers. Inviting and fresh with a typical note of a slightly bitter finish.

FOOD PAIRINGS

Splendid accompaniment for antipasti and springtime first courses including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and “vitello tonnato” (veal cutlets with tuna sauce). Excellent as an aperitivo.