



LANGHE ARNEIS D.O.C.

In crafting this wine, we dedicate great care to preserving its aromas. The vines are challenging to grow, and the grapes are delicate.



Grape variety: 100% Arneis



Vineyard location: Castellinaldo d'Alba



Alcohol content: 13% - 13,5%



Serving temperature: 8-10°C



Harvest: late August, early September



Vinification: soft pressing and fermentation of the must at a controlled temperature (14°-15°C)
Bottling january, february of the new year



Color: pale straw yellow with greenish highlights



Bouquet: pruity, herbaceous, and subtly mineral aromas align with the unique characteristics of the soil.



Taste: It presents as fresh and delicate, with a finish of hay-like notes



Pairings: It pairs beautifully with appetizers, pasta dishes, risottos, and seafood cuisine



Azienda Agricola
**FERRERO
MICHELE**
CASTELLINALDO D'ALBA DAL 1891