



*Antico Monastero*



## *Langhe Arneis DOC*

### **TECHNICAL NOTES:**

*Grape Variety: Arneis 100%*

*Alcohol: 13%*

*Colour: Straw yellow*

*Total SO<sub>2</sub>: 110 mg/l*

*Total Residual Sugar: 3 g/l*

### **VINEYARDS:**

*Cultivation Area: Langhe Area*

*Vineyard Altitude: 200/300m above sea level*

*Training System: Guyot*

*Soil: Clayey-Calcareous soil*

### **VINIFICATION:**

*Skin Contact Period: Vinification with skin contact for 36 hours at low temperature(5°C) followed by a classic white vinification*

*Fermentation period: 15 days in steel tanks at low temperature(15°C)*

*Ageing: 6 months on its own yeast*

### **TASTING SUGGESTION:**

*Tasting Impression: Smooth with fruit and flower notes with good acidity*

*Tasting temperature: 8° C*

*Meal Coupling: Ideal as aperitif or with fish*