

# PIERINVALETTA



## LANGHE ARNEIS

DOC

Production area: Mango, Neive  
Grapes: Arneis 100%

Exposure: south-est  
Altitude: 500 m above sea level  
Type of soil: calcareous  
Average age of the vines: 10 Years  
Yield per hectare: 9.000 kg

Harvest: second decade of September  
Fermentation tank: stainless steel at temperature controlled  
Fermentation temperature: 13°C / 55°F  
Duration of the fermentation: 15 days  
Tank of aging: stainless steel  
Duration of Aging: 4 months  
Serving temperature: 6°C / 43°F  
Tasting glass: large tulip  
Storage: horizontal bottles  
Life: 5 Years

Tasting Impression: mineral with fruit and flower notes with good acidity  
Meal Coupling: Ideal as aperitif or with fish