

Langhe D.O.C Arneis Passito



0,50 cl

	<u>Varietal</u>	100% Arneis
	<u>Gradation</u>	15% Vol
	<u>Density</u>	5.000 Plants / Ha
	<u>Soil</u>	Clay, calcareous, sandy
	<u>Production Area</u>	Govone, Priocca, Magliano (CN)
	<u>Vinification</u>	Steel
	<u>Aging</u>	6 months in steel
	<u>Colour</u>	Amber Yellow
	<u>Taste</u>	Sweet, Fruity
	<u>Serving Temperature</u>	8/10 ° - Open ½ hour before serving
	<u>Pairings</u>	Excellent with seasoned cheeses or served after meal with desserts
	<u>Packaging</u>	480 bottles in 6 bottles cartons- 8 layers x 10 cartons per layer, about 720 kg Pallet dimension: 80x120cm

