

PRODUTTORI DI GOVONE



**LANGHE D.O.C.
ARNEIS**

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

ARNEIS 100%

GRADATION:

13% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, PRIOCCA, MAGLIANO ALFIERI

ALTITUDE:

200/300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 PLANTS/ HA

GRAPE PER HECTAR:

110 Q.li/Ha

SOIL:

CLAY- CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:

VINIFICATION WITHOUT MARCS

AGING:

IT'S BOTTLED IN DECEMBRE IN THE SAME YEAR OF THE HARVEST

VINIFICATION:

STEEL

REFINEMENT:

IN BOTTLE

COLOR:

YELLOW WITH GREEN REFLECTIONS

TASTE:

YOUNG FRUITS, DRY TASTE

SERVICE TEMPERATURE:

10 °, OPEN HALF HOUR BEFORE DRINKING

PAIRING:

FISH AND STARTERS