

PRODUTTORI DI
GOVONE



Terre Sabaude®



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

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

ARNEIS 100%

GRADATION:

15% 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:

75 Q.li/Ha

SOIL:

CLAY- CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:

VINIFICATION WITHOUT MARCS

AGING:

LATE HARVEST

VINIFICATION:

STEEL

REFINEMENT:

IN BOTTLE

COLOR:

PALE WEAK YELLOW

TASTE:

SWEET, FULL OF FRUITS

SERVICE TEMPERATURE:

8-10 °, OPEN HALF HOUR BEFORE DRINKING

PAIRING:

AGED CHEESES, OR AFTER MEAL WITH DESSERT