



“A VAL” LANGHE ARNEIS DOC

GRAPES

100% Arneis

PRODUCTION AREA

The vineyards are located in Langhe and Roero, the soil is mainly calcareous and, in some areas, sandy.

VINIFICATION

Soft pressing of the whole grapes right after harvesting. Natural sedimentation by cooling for 24 hours without using any fining agents or enzymes. Then the clear must is placed in stainless steel tanks for the fermentation, keeping the temperature under control. Fermentation process lasts around 15 days.

AGEING

In stainless steel tanks for an average period of 5-6 months.

