

GIOBBE®

Azienda Agricola Selezione

Langhe

Controlled Designation of Origin

Arneis

Prestigious native white grape, the Arneis is one of the key architects of the revival of the Roero area in the 80's. Excellent white wine of extraordinary complexity and delicacy. It is also demonstrating a good attitude to the aging process.

TYPE OF WINE

- Fruity white wine, great with appetizers, fish and light dishes

LOCATION OF THE VINEYARD

- Historical vineyards of Langa and Roero areas

STRUCTURE AND TYPE OF SOIL

- Sandy, light with good permeability, south-east exposure

VARIETY OF GRAPES

- Arneis 100%

CARE IN PREPARATION

- Manual harvesting and cold fermentation in stainless steel tanks after light cryomaceration

ALCOHOL CONTENT

- 12,5% - acidity: 5,5 gr/l

FERMENTATION AND AGEING

- In steel and glass

BOTTLE TYPE

- Glass Bordelais 0,75 L

PACKAGING

- n. 12 bottles cases

COLOUR

- Pale straw yellow with green reflections

FRAGRANCE

- Ethereal, floral, reminiscent of freshly peeled pear

TASTE

- Elegant, delicate and complex with a slight herbaceous aftertaste

CONSUMPTION

- It expresses flowers and fruits in the first years of life and mineral complexity with adequate aging

SERVING TEMPERATURE

- 10 - 12°C



Castellinaldo d'Alba (Cn)

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