

LANGHE

Controlled Designation of Origin

ARNEIS

Type of wine: white, good structure, great for fish and light dishes.

Vineyard location: Municipality of Castellinaldo, Rondolina locality.

Soil and exposure: sandy, light with good permeability. South, south-west exposure.

Grape variety: 100% Arneis.

Care in preparation: selection of the grapes in the vineyard, soft crushing and fermentation at controlled temperatures.

Alcohol content: 12% - Acidity 5.5 grams per litre.

Aging: in the bottle: 3 months.

Type of bottle: Bordelais 0,75L.

Packaging: 6-bottles cases.

Colour: Pale straw yellow with green highlights.

Smell: intense with good memories of Golden apple and acacia flowers.

Taste: fresh, slightly aromatic with a light herbaceous aftertaste very typical.

Evolution: it expresses its best in the first two - three years of life.

Serving temperature: 10 - 11°C.

Teo Costa®

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