

GAULE SUBALPINE®

ARNEIS SPARKLING WINE

EXTRA DRY MILLESIMATO

Two thousand years ago ancient Roman Gaul already included Piedmont. When Napoleon annexed our Savoy lands to France in 1800, satisfying his own expansionist aims, he re-evoked the ancient Roman denomination calling it Gaule Subalpine.

Type of wine: pleasant bubbles, fresh and very appealing.

Location of the vineyard: prime vineyards of Arneis 100%.

Structure and type of soil: hilly with a mix of tufaceous, calcareous and clayey compositions.

Variety of grapes: Arneis 100%.

Care in preparation: harvesting in the absence of high temperatures.

Alcohol content: 10,5% - acidity: 6,00 gr/l.

Ageing: exclusively in steel and then in glass.

Bottle type: glass champagne bottle 0,75 - 1,5 L.

Colour: white with green reflections.

Fragrance: fragrant and very delicate.

Taste: appealing and enthralling.

Consumption: it expresses its best in the first 3 years of life, but it resists very well even more.

Serving temperature: 5 - 7°C.



Castellinaldo d'Alba (Cn)

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