

ROCCAdelleVERGINI®

LANGHE ARNEIS

Controlled Designation of Origin

Arneis, an autochthonous Piedmontese grape that in recent years has imposed itself to the attention of the world, debunking every belief about the fact that Piedmont was only a land of great red wines. The hills where we produce this Arneis have particular shapes and this is why they often stimulated popular fantasies.

Vineyard location: Municipality of Castellinaldo, Rocca delle Vergini locality.

Soil and exposure: light and sandy soil, with good permeability.

South-Eastern exposure.

Grape variety: 100% Arneis

Care in preparation: grape harvesting in baskets and cold fermentation in stainless steel tanks after a light cold maceration (or “kriomaceration”).

Alcohol content: 12%

Aging: 3 months in bottle.

Type of bottle: Bordelais 0,75 L.

Packaging: 6 or 12 - bottles cases.

Colour: faded straw-coloured yellow with vivid green reflections.

Smell: ethereal, floral and reminiscent of meadow flowers, sage and honey.

Taste: mellow and slightly aromatic with a light and very typical grassy aftertaste.

Evolution: to fully appreciate its fragranzy, this wine should be drunk within the first 2 years.

Serving temperature: 9 - 10°C.

Castellinaldo d'Alba (Cn)

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