

FONTANAFREDDA

Arneis Langhe DOC 2015



Category:	WINE
Style:	WHITE WINE
Variety:	ARNEIS
Region:	PIEDMONT
Vintage:	2015
Volume:	750ml
Vinification:	The grapes are taken to the winery in boxes, and immediately undergo soft pressing, with separation of the free-run juice from the skins. The must is then transferred into heat-conditioned stainless steel tanks, where - after chilling and static racking - it ferments at a low temperature (18 °C). At the end of the fermentation, the wine is stored at a temperature of 5 °C to avoid the malolactic fermentation.
Appearance:	Intense straw-yellow with greenish highlights
Bouquet:	On the nose, the bouquet conjures up exotic fruit, ripe pears, hawthorn blossom, and acacia honey
Palate:	Soft, sweet and nicely mouthfilling on the palate, with a crispy fresh and flavour finish.

Technical Analysis:

Alcohol:	13.00%	Packaging:	6 x 750ml
Hancocks Product:	62664		