

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