



Elio Filippino

Vini Pregiati delle Langhe



Langhe Arneis D.O.C.

DENOMINAZIONE DI ORIGINE CONTROLLATA

*The bouquet is fruity with hints of chamomile and acacia. Full, fresh and elegant taste.
Ideal serving temperature is 10°-12°C.
Excellent paired with fish or white meat.*

COLOR: Straw colored with light green highlights

GRAPE: 100% Arneis

VINEYARDS: Serra Capelli and San Cristoforo hills

EXPOSURE: South-West

YIELD PER HL/HA: Max 90 qt/hectare

HARVEST: Manual, at the beginning of September

CELLAR TEMPERATURE: 10°-15°C

VINIFICATION: The grapes are delicately pressed and the stalks are removed. The liquid must ferments in stainless steel vats at a controlled temperature of 18°-20°C for about 20 days. After fermentation the wine is kept in stainless steel vats until bottling.

ALCOHOL: 12.5%

