

# LANGHE DOC ARNEIS

COMPANY :	VILLA MONSIGNORE
GRAPE VARIETY:	ARNEIS 100%
COLOUR:	WHITE
ALCOHOL:	13,00 % vol.
RESIDUAL SUGARS:	2 g/l
TOTAL ACIDITY:	5,00 g/l
TOTAL SO <sub>2</sub> :	110 mg/l
FREE SO <sub>2</sub> :	50 mg/l
QUANTITY AVAILABLE:	60000 bottles

## VINEYARDS:

PRODUCTION AREA:	LANGHE AREA
VINEYARD ALTITUDE:	200\300 METERS ABOVE SEA LEVEL
TRAINING SYSTEM:	GUYOT
PLANTS/HECTARES:	5.000
YEALD/HECTARE :	90 Q.li/Ha
SOIL:	CLAYEY-CALCAREOUS SOIL

## VINIFICATION:

SKIN CONTACT PERIOD:	VINIFICATION WITH SKIN CONTACT FOR 36 HOURS AT LOW TEMPERATURES( 5°C) FOLLOWED BY A CLASSIC WHITE VINIFICATION
FERMENTATION PERIOD:	15 DAYS IN STELL TANKS AT LOW TEMPERATURE( 15°C)
AGEING:	6 MONTHS ON ITS OWN YEAST
COLOUR:	STRAW YELLOW
TASTING IMPRESSIONS:	PLEASED, SMOOTH WITH FRUITS AND FLOWER NOTES
TASTING TEMPERATURES:	8°C
MEAL COUPLING	IDEAL AS AN APERITIF OR WITH FISH.