

## LANGHEDOC BIANCO ARGO



**GRAPE VARIETY:** Arneis 65% - Chardonnay 30% - 5% Altre varietà

**PRODUCTION AREA AND CHARACTERISTICS**

The grapes come from hills from Langhe area. The geological conformation of the land, a marly calcareous of sedimentary origin with a good % of sand and exposure of the selected vineyards result is high quality and valuable grapes.

**VINIFICATION:**

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks without skins for 15 days.

**AGEING**

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

**SENSORY PROFILE**

Straw yellow color with a bouquet of wildflowers and tropical fruits, fresh and balanced on the palate.

**FOOD PAIRING**

Excellent as an aperitif or paired with fish and vegetable dishes

**SERVING TEMPERATURE:** 10-12°C