

Only in the best vintages, the richness of maceration.



LANGHE ARNEIS DOC MOROSO MACERATED VINE AND VINEYARD

100% Arneis

The vineyard is exposed to east.

It presents a medium-textured soil with limestone and clay.

AGING

It is aged in steel tanks of 10,000 liters each.

ORGANOLEPTIC CHARACTERISTICS AND PAIRING

Only in the best vintages we choose to macerate the skins in the must.

The result is a wine characterized by a bright golden yellow color that opens on the nose with notes of dehydrated peach and apricot fruit, papaya and ginger, orange peel and bergamot.

In the mouth it is sapid, robust, of great freshness with brackish notes at the end of the mouth to remember the maritime origin of these soils.

A great meditation wine, excellent paired with baked fish such as sea bream and sea bass.

SERVICE

Serving temperature: 10 ° C - 12 ° C

Glass type: tulip glass.

SIZES

0,75 l