



Produced with 100% Arneis, an historical white native grape variety from Piedmont. After a soft pressing and controlled low-temperature fermentation, the must is left on the lees for at least three months.

The wine shows an intense fruity bouquet on the nose, with scents of pear, tropical fruits and wildflowers. Fresh and mineral on the palate, it pairs well with appetizers and seafood dishes.

**GRAPE** - Arneis 100%

**SOIL TYPE** - Mix of limestone and clay

**PRODUCTION** - 15,900 bottles

**WINEMAKING** - Soft pressing and settling. Fermentation at 16°C (61°F) for about three weeks

**AGING** - This wine rests on its fine lees in stainless steel tanks for at least three months, followed by two months in bottle

**ALCOHOL** - 13.60% by vol.

**ACIDITY** - 5.40 g/l

**LONGEVITY** - From 3 to 6 years

**TASTING NOTES** - Straw yellow color with green reflections. The aroma is enjoyably fruity, with honey scents. The pleasant mineral tones are well balanced by acidity. Full and persistent on the palate

**FOOD PAIRINGS** - Excellent as an aperitif, it pairs well with starters, fish, seafood, and vegetable soups

**SERVING TEMPERATURE** - 10°/12°C | 50°/54°F

**SIZE** - Bottle 0.75 l