ROCCHE COSTAMAGNA
DAL 1841

LANGHE doc ARNEIS 2024

It is made from Arneis grapes, an important native variety from Piedmont. Straw yellow color with greenish reflections. The aroma is enjoyably fresh and fruity with notes of white flowers, white peach, acacia and sage. The taste is balanced is well balanced by the freshness and sapidity and very long lasting.

Vineyard

Grape: Arneis
Soil type: Calcareous-sandy
Exposure: East
Extencion: 1,90 Ha
Vine density: 5.500 vine/hectare

Winemaking

Soft pressing of grapes and settling. Fermentation at low temperature 16°C / 61°F for about three weeks. This wine rests on the fine lees in stainless steel tanks for at least three months.
Further months in bottle.

Alcohol content: 13% by vol.

Annual production: 15.820 bottles

Format: 0,75l bottle

Serving Temperature: 10°/12°C - 50°F/53.6°F

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