



LANGHE ARNEIS

Denominazione di Origine Controllata

Arneis is a grape variety that has a long history in Piedmont. Our objective is to express the tipicity of this variety and therefore enhance its unique aromas and flavours of white flowers, tropical fruits (pineapple, banana) and its softness and creaminess on the palate that make this wine enjoyable also when it is still young. This wine should be enjoyed in the first 3-4 years in order to appreciate its fresh aromatics however, it does age in bottle developing interesting aromas and flavours.

GRAPE VARIETY

Arneis 100%

VINEYARDS

Located on the borders of the Barolo area.

SOIL

Alkaline pH with a high concentration of white loam-rich, limestone and clay.

HARVEST

Grapes are harvested by hand in the first 10 days of September.

WINEMAKING

Grapes are gently pressed, low temperature fermentation in order to enhance the fruity and floral aromas that generate during this process. The wine does not undergo malolactic fermentation.

AGEING

Fine lees stirring for a couple of months which confers softness and complexity to the wine. The wine is bottled at the beginning of the spring.

FOOD PAIRING

Appetizer, refreshing starters, fish, salad, creamy cheese.

SERVING TEMPERATURE

8-10 °C



BRUNA GRIMALDI

www.grimaldibruna.it

Azienda Agricola Bruna Grimaldi s.s.a.
Winery tour and tasting
Via Parea, 7 – Grinzane Cavour (CN)
12060 – Italia

Tel. +39 0173.262094 Cel. +39 329.49.23.353
vin@grimaldibruna.it

