

LANGHE DOC ARNEIS

2021

Variety	Arneis
Region of production	From vineyards located on the left bank of the Tanaro river, on hills with 770-990 ft a.s.l. of altitude and exposure from South to South-West
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 Plants/ha
Yield per hectare	Max 11.000 Kg/Ha
Cultivation	Traditional with Guyot pruning

Fermentation and maturation The vinification process starts with a rapid skin contact, then begins the fermentation at low temperature (14-16°C) for a period of 15/18 days in stainless steel tanks

Ageing After the fermentation, this wine matures in steel for 3 months

Alcohol by volume 13.0 %

Acidity 6 parts per thousands

Tasting Notes
COLOUR: Bright straw yellow
BOUQUET: Intense and elegant, with scents of citrus fruits
TASTE: Fresh, pleasant and flavorful, with mineral notes



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1856

BUSSIA SOPRANA - MONFORTE D'ALBA