

## Technical sheet

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# LANGHE BIANCO DOC “LE COCCINELLE”

### Area of origin

La Morra and Dogliani

### Grape variety

Arneis and Viognier

### Vinification and ageing

Part of the must undergoes cold maceration, while the rest is vinified off-skins. The two batches are blended later.

Fermentation in temperature-controlled stainless-steel tanks.

Matured in stainless steel until the spring following harvest.

### Color

Pale straw yellow with slight greenish highlights

### Perfume

Intense, pervasive with notes of tropical fruit and scents of herbs

### Flavor

Pleasantly tangy, fresh and balances with an aftertaste that reflects the olfactory sensations

# Le Coccinelle

## LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## BIANCO



AGRICOLA  
*Bran*