

## *Langhe Arneis Le Margherite*

### *Zone of origin:*

Langhe and Roero

### *Grape variety:*

100% Arneis

### *Vinification and ageing:*

Pressed directly with temperature control.

The grapes are pressed at a low pressure for the duration of 2 hours.

The juice is left to settle before the fermentation starts in stainless steel, the temperature is maintained at 16/17°C.

Once alcoholic fermentation has finished the wine is chilled to prevent the malolactic conversion before being occasionally racked to separate the natural deposits and sediments.

In the following spring the wines are filtered and bottled before remaining in our cellar for 6 months before release.

### *Perfume:*

Intense, fresh with citrus notes and aromatic herbs.

### *Taste:*

Balanced, lifted with great acidity and salty minerality.

### *Colour:*

Straw coloured with a green tinge.