

## *Langhe Bianco Le Coccinelle*

### *Zone of Origin:*

La Morra

### *Grape varieties:*

Arneis & Viognier

### *Vinification and Ageing:*

The two varietals are pressed and vinified separately

Pressed directly with temperature control at 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 Arneis is chilled to prevent the malolactic conversion before being occasionally racked to separate the natural deposits and sediments. Meanwhile the viognier is racked into 500L French Tonneau.

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

### *Perfume:*

Intense, enveloping with notes of tropical and yellow fruit.

### *Taste:*

Pleasantly savoury, fresh and enveloping, balanced with an aftertaste that recalls the olfactory sensations.

### *Colour:*

Straw coloured.