

Our wines

# Terre Alfieri Arneis D.O.C.G.



**Municipality of production:** San Damiano d'Asti

**Variety:** 100% Arneis

**Exposition:** South/West

**Harvest:** mid-September, manual Harvesting

**Training system:** Cordon Training

**Pruning:** Guyot

**Yield per hectare:** 70 quintals

**Winemaking:** soft pressing, short maceration and following fermentation in stainless steel barrels at low temperature protecting the wine from the oxygen

**Ageing:** 6 months in stainless steel barrel

**Sensory characteristics:** Straw yellow colour with greenish highlights; fragrant, delicate, and slightly fruity perfume; fresh and soft taste with well-balanced sapidity. Perfect as aperitif or with appetisers and pasta.

**Alcohol:** 13%

**Service temperature:** 8-10 °C

# FG

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