

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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