



ALESSANDRO RIVETTO



LANGHE ARNEIS MATIRE'

DOC



TOWNSHIP: Comuni delle Langhe

GRAPE VARIETY: 100% arneis. Native variety from Piedmont

HARVEST: Manually

WINE MAKING: After stalk removal, the must and skins are left in cold contact with each other for about 30 hours, after which it undergoes fermentation at a controlled temperature in stainless steel tanks. The maceration lasts for about 5 days.

AGING: Stainless steel

CHARACTERISTICS: It has a straw-yellow color with green reflections. On the nose it is delicate, fruity, and slightly citrusy. It has a fresh, dry flavor and good aromatic persistence. Its long-lasting aftertaste is slightly bitter.

PAIRINGS: Excellent for before dinner as an aperitif. During a meal, it pairs well with light appetizers and fish.

SERVING TEMPERATURE: 12° - 14 °C

AZ. AGR. ALESSANDRO RIVETTO

Fraz. Annunziata Loc. Ciotto, 53/B - LA MORRA (CUNEO)

info@alessandrorivetto.it
www.alessandrorivetto.it