



Monchiero

Langhe Arneis



Varietal: 100% Arneis

Elevation: 280 mt

Practice:

Dry Extract: gr/l

Appellation: D.O.C.Langhe Arneis

Production:

Alcohol %:

Acidity: gr/l

Residual Sugar:

ph:

Tasting Notes: Straw yellow color with complex aromas of white flowers and green apple. Medium - full bodied and dry, a subtle mineral streak frames lovely flavors of apricot, pear and citrus all balanced by crisp acidity.

Aging:

Winemaking: Vinified without skins. Fermented at 64°F for 20 days. After fermentation the natural deposits are eliminated. The wine is left to rest at 39°F in stainless steel vats until spring, when it is filtered and bottled.

Food Pairing : Creamy pastas, shellfish, lighter fish and chicken dishes.



Accolades

2209 W 1st Street Suite 111 Tempe AZ 85281
p. 480 557 8466 f. 480 557 0556

www.classicowines.com