



# Elio Filippino



*Precious Langhe's wines*

## Langhe Arneis D.O.C.

**DENOMINAZIONE DI ORIGINE CONTROLLATA**

**GRAPE:** 100% Arneis

**POSITION:** Hillside

**EXPOSURE:** Southwest

**CLIMATE:** Cold winters, hot, sunny summers; rain in spring and autumn

**HARVEST:** Hand-picked during the first ten days of September

**CONSERVATION:** At a constant temperature of 10-15°C

**VINIFICATION:** The grapes are delicately pressed and the stalks are removed. The liquid must ferment in stainless steel vats at a controlled temperature of 18°–20°C for about 20 days. After fermentation the wine is kept in stainless steel vats until bottling.

**COLOR:** Straw yellow with greenish reflections

**NOSE:** The bouquet is fruity with hints of chamomile and acacia

**TASTE:** Fresh elegant, fruity aromas with floral hints

**TEMPERATURE:** Ideal serving temperature is 8°/10°C.

**ALCOHOL:** 12,5% - 13%

