

TERRE ALFIERI ARNEIS D.O.C.G.



Grape Variety: Arneis.

Origin: Terre Alfieri wine Region.

Type of Soil: Calcareous.

Harvesting Time: Picked manual in the first days of September.

Wine Making: Fermentation in steel tanks for 10-15 days with temperature carefully controlled 18°C.

Colour: Straw yellow with golden reflections.

Nose: Soft and delicate with hints of camomile and broom flowers.

Taste: Soft and delicate with hints of fruit.

Alcohol: 12.5% – 13.5%

Food pairing: Hors d'oeuvres, first dishes with fish and seafood.

Serving temperature: 6-8°C.



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