

# Langhe DOC Arneis **Solouno**



## **Vineyard**

**Vine:** Arneis

## **Winemaking**

Following brief cold maceration to extract the aromas, the must is separated from the skins and fermented in stainless steel at a controlled temperature.

After then being left to mature several weeks on its own yeasts, the clear wine is stored in tanks at a low temperature until bottling in the spring.

## **Organoleptic Characteristics, Preservation**

Straw-yellow; penetrating, fruity nose with traces of sage and hay. Intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers. Good body and just the right balance on the palate and mineral notes with persistence of fresh sensations similar to those registered on the nose.

Best served young as an aperitif and with light hors-d'oeuvres and fish, in order to appreciate its fragrance and overall elegance at their best.

Curiosity: in Piedmontese the word Arneis means naughty boy because it is regarded as somewhat difficult variety to grow.