

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

100% Arneis (Italian for “little rascal” because it can be difficult to grow)

VINIFICATION

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

PROFILE

A distinctive, well balanced white wine. Straw yellow color with a refreshing and pleasant aroma of green apples. The fresh fruit flavor is dry, stimulating and delicate. It is medium-bodied with good acidity and great minerality that keeps the wine fresh and pleasing. A truly unique wine.

SERVING SUGGESTIONS

It goes well with appetizers, fish dishes, and lighter meats such as veal, chicken and pork.

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