

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.

4/03/12

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.

MONCHIERO



Arneis Langhe

REGION

DOC Langhe, Piedmont, Italy

GRAPE VARIETY

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

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.