



Giuliana

LANGHE DOC ARNEIS

Production area: Mango

Grapes: Arneis 100%

Exposure: south-est

Altitude: 500 m above sea level

Type of soil: calcareous

Average age of the vines: 10 Years

Yield per hectare: 9.000 kg

Harvest: second decade of September

Fermentation tank: stainless steel at controlled temperature

Fermentation temperature: 13°C / 55°F

Duration of the fermentation: 15 days

Tank of aging: stainless steel

Durata dell'affinamento: 4 months

Serving temperature: 6°C / 43°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 5/8 Years



azienda agricola
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