

BRUNA GRIMALDI

LANGHE ARNEIS DOC



BLEND
100% Arneis

PRODUCTION ZONE
Neive

SOIL
calcareous, of medium consistence

FERMENTATION
traditional in acciaio inox with two months of batonages

BOTTLE AGING
four months

COLOR
light straw with greenish

AROMA
floral and fruity

FLAVOR
dry, velvety, smooth and harmonious

AVERAGE ALCOHOL
13° centigrade

MATCHING WITH FOOD
ideal for appetizers, entrees, pasta dishes and fish. Serve at 10° C in large glasses