

# Azienda Agricola Cortino



## LANGHE ARNEIS D.O.C.

**ALCOL CONTENT:**  
12% Vol.

**SERVING TEMPERATURE:**  
10-12° C

**Grape variety:**  
100% Arneis

**Soil composition:**  
Lime-mixed consistency.

**Yield:**  
80 Q / Ha.

**Training system:**  
Cordon training, Guyot pruning, being rows 2 m far from each other.

**Harvest time:**  
Second ten-day period of September.

**Vinification:**  
Skin contact maceration for 72 hours.  
Stainless steel fermentation for two weeks at 16-18° C.  
Malolactic fermentation carried out.

**Ageing:**  
Stainless steel for 3-4 months at 10-12°C.

**Tasting characteristics:**  
Straw yellow with intense greenish reflexes. Complex bouquet of peach, apricot and chamomile.  
The palate is balanced, clean, round and intriguing.

**Food pairing:**  
Traditional Piedmontese starters, first courses, white meats, fresh cheeses.