



CASCINA QUARINO®

LANGHE DOC ARNEIS



DENOMINATION: Langhe Doc Arneis

GRAPE: Arneis 100%

VINEYARDS: Municipality of Canale

TRAINING SYSTEM: traditional guyot

HARVESTING: manual at the end of September

VINIFICATION: soft pressing with short maceration on the skins. Flotation and fermentation at 18°C in stainless steel tanks. It rests on fine lees for about 6 months.

ORGANOLEPTIC CHARACTERISTICS:

- COLOUR: straw yellow
- BOUQUET: fresh fruit and citrus
- TASTE: fruity and savory, with a slight minerality

FOOD PAIRING: appetizers, fish and white meats

IDEAL SERVING TEMPERATURE: 10-12°C

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