



On the label

The **tambourine**, there
is always a need for
percussion in an
orchestra

Our classic white wine, expressing purity and character

Langhe DOC Arneis

Cru/MGA:	Municipalities of Roddi and Rodello
Grape variety:	Arneis 100%
Altitude:	200 and 500 meters above sea level
Exposure:	North - West
Soil:	silty-clayey, not very calcareous, originating from the Sant'Agata Fossili Marls (Roddi) and silty-sandy, very calcareous, originating from the Lequio Formation (Rodello).
Harvest:	grapes picked by hand in small crates.
Vinification:	The grapes harvested in crates remain in the cold storage room for about 5 days, before being destemmed and pumped to the tank. Here, the cold maceration lasts about 2 more days, and then the juice is separated and the pomace is pressed. The resulting must is slowly fermented at low temperature, around 15°C.
Aging:	Steel
Color:	straw yellow with golden reflections
Aroma:	fresh aromas of pear and grapefruit, give way to yellow peach and honey as time goes by
Taste:	in the mouth it is rich and fruity, with a marked taste and mineral nuances
Service T°:	10° - 12° C
Size:	capacity 750 mL in Albeisa bottle Organic matrix silicone cap closure
N° bottles:	4000 / 6000
1^ vintage:	2012

