



FEDERICO FERRERO

Serra Scura

LANGHE DOC

ARNEIS



Grape varietal: Arneis

Altitude: 400 m.s.l.m.

Slope exposure: South West

Method of cultivation: Guyot

Year of vine planting: 1998

Hectars: 0.5

Average yield: 80 q.li/ha.

Alcohol content: 13.5% vol.

Total Acidity: 5/50 g/l

Vinification:

The grapes are harvested during the first decade of September when they reach a perfect balance between sweetness and acidity; they are immediately pressed and the first pressing must is placed in steel tanks and clarified. Then it starts the fermentation with controlled temperature of 18°-20°C for 8-10 days. When the fermentation is finished the wine is kept in contact with the lees for two months. The wine maturation continues for other 3 months in steel tanks; during the months of February the wine is finally bottled where it stay at least two months.

Wine characteristics:

Fresh, full-bodied and balanced. It is the ideal wine for starters and fish dishes. Serve at 10°C temperature

