



Mainerdo[®]

LANGHE ARNEIS DOC MARIA LETIZIA



Grape variety: Langhe Arneis

Area of origin: Municipalities of Neive and Neviglie.

Total vineyard surface: 0.39 Ha

Exposure: North/North-East

Soil: Tortonian soil rich in compact marl with a good percentage of silt

Plants per hectare: from 3200 to 4700.

Vine training system: Guyot with 7-9 buds.

Harvest: By hand into crates of approx. 25 kg.

Average production: 85 hl. per hectare

Vinification: in stainless steel tanks at 16-17°C for 10 days.

Ageing: on its own lees in tonneaux for about 5-6 months.

Colour: bright straw yellow with golden highlights.

Bouquet: broom flowers, chamomile, peach, mango, pineapple and lime.

Palate: very slightly sweet, delicately tart, savoury and delicious.

Pairing: pasta, fish, mixed salads, white meats, shellfish, aperitifs, Valencian paella.

Serving temperature: 10-12° C

Alcohol content: 13,5– 14 % vol.

Bottle sizes: 75 cl.



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