



Mainerdo[®]

LANGHE ARNEIS DOC MUNTBERTIN



Grape variety: Langhe Arneis

Area of origin: Municipalities of Neive and Diano d'Alba. Estate-owned vineyards.

Total vineyard surface: 0.95 Ha

Exposure: South / South-West

Soil: Tortonian soil rich in very compact blue marl.

Plants per hectare: from 3200 to 4600.

Vine training system: Guyot with 8-10 buds.

Harvest: By hand into crates of approx. 20 kg.

Average production: 75 hl. per hectare

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

Ageing: in steel for 6-7 months

Colour: bright straw yellow coloured wine with greenish or golden highlights.

Bouquet: broom flowers, chamomile, peach, melon, pineapple and green apple.

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

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

Serving temperature: 15-17° C

Alcohol content: 13 – 13,5 % vol.

Bottle sizes: 75 cl.



Azienda Vitivinicola Mainerdo

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