

voerziomartini



LANGHE DOC ARNEIS “BRICCO CAPPELLINA”

MUNICIPALITY: Castellinaldo d’Alba

VARIETY: 100% Arneis.

PLANTS/HA: 5000

PLANTED VINEYARD’S YEAR: 1982

TRAINING SISTEM: Guyot

SUN EXPOSITION: South West - West

SOIL: Sandy

ALTITUDE ABOVE SEA LEVEL: 280 m.

THINNING: The selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. It is done manually with the aim to bring only the best grapes to ripe.

VINIFICATION: the cryomaceration lasts 12 hours using dry ice (that is pressed carbon dioxide) with the aim of extract more aromatic and colorant substances and protect the wine from oxygen. The alcoholic fermentation takes place

in stainless steel tanks in order to limit the contact with oxygen and to control the temperature at 15 - 16 ° C.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

COLOUR: very bright, straw yellow with green shades.

BOUQUET: fresh, harmonic with white peach and passion fruit notes; great olfactory balance with citrus notes; delicate and a little bit vegetal sensations.

FLAVOUR: intense, fresh and very aromatic with excellent sour-sweet balance; ripe yellow melon notes, strongly sapid; mineral notes with persistence of soft sensations.