

LANGHE ARNEIS BRUNET DOC

This wine is dedicated to my sister Bruna, and it is the expression of the most important native white grape in the Langhe and Roero areas. [Ornella]

VINEYARD

Variety: 100% Arneis
Exposure: South-west
Altitude: 300 meters asl | 984 feet
Soil: limestone, sand, and clay
Training system: Guyot
Vine age: 10 years
Vineyard area: 1 ha | 2.47-acre
Planting density: 6500/ha
Vintage: 2021

WINE NOTES

Look: pale straw
Smell: honeysuckle, herbs, white peach
Taste: bright, mineral, elegant and harmonic



WINEMAKING

Soft pressing, fermentation with temperature control for 40 days, without malolactic fermentation
Agging: on the yeast in stainless steel tanks for 4 months
Bottling period: February
Bottles number: 4000 / year
Cases made: 333 / year
Wine bottle type: Albeisa
Alcohol content: 13%

FOOD PAIRING

Aperitif
Soft and semi-hard cheeses
Vegetable pie
Spaghetti with seafood
Clam chowder
Tuna tartare
Sushi
Oven-fried fish



PASQUALE PELISSERO
Wine Passion in Neive

Cascina Crosa, 2 - 12057 - Neive (CN) - Italy
+39 328 2028446 / +39 0173 67376 - Fax: +39 0173 67376
info@pasqualepelissero.com - pasqualepelissero.com
P.IVA: 02924190040