



Langhe Arneis Passito D.O.C.

Passito wine derived from Arneis grapes. The selection in the **collection of the goldenest bunches** is fundamental as is the **drying** in boxes in an airy place for a few months until the right noble molds are formed.

This particular procedure gives the wine this hint of **honey** and **saffron** which is very pleasant both to the taste and to the palate.

It then remains in **French oak barriques** for 18-24 months. The resulting wine is packaged in 0.375 liter bottles.

Sweet but not cloying because it has a **low sugar content**. Excellent with both fresh and aged **cheeses** and dry **pastries**.

Base information

Product Name: Langhe Arneis DOC Passito

Cépage: arneis

Appellation: Langhe arneis passito

Classification: DOC

Color: gold

Type: sweet

Country/Region: Piedmont

Vintage: 2021

Alcohol percentage: 13.20 % vol.

Sugar rate: 122 g/l

Number of bottles produced: 500



Vineyard

% of Grape / Cépage: 100% arneis

Soil: sandy – calcareous

Exposure: southeast

Agricultural method: lotta integrata (integrated struggle)

Year of plantation: 2000

Date of harvest: September

Type of harvest: manual in crates

Geolocation: 44.80054001762425,

7.926118836602545

Winemaking

Method: withering and then aging in wood

Temperature: 25 °C

Aging: wood

Age of barrels: second passage barrique

Wood type: French oak

Barrels type: barrique

Level of toast: average

Aging time in wood: 24 month

Minimum aging in bottle: 12 month

Bottle

Empty bottle weight: 400 g

Date of bottling: 2020

Aging potential: 15-20 years

Cork size: 26x44

Cork material: cork

Bottle type: little tall Bordolese

Chemical Analysis

Dry extract: 34 g/l

Total acidity: 6.30 g/l (tartaric acid equivalent)

Volatile acidity: 1 g/l (acetic acid equivalent)

Total SO₂: 118 mg/l

Free SO₂: 20 mg/l