



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: 2016
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 2016
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