

PS
WINE

premium wine selection

Vini di Qualità

Langhe Arneis

Gemma



CLASSIFICATION	D.O.C.
TYPE	White
REGION	Piedmont
PROVINCE	Cuneo
GRAPE VARIETY	Arneis
TYPE OF FARMING	Conversion to organic
HARVEST	Mid September.

VINIFICATION

Traditional white vinification, at controlled temperature in stainless steel vats.

MATURATION

The wine matures 6 months in stainless steel vats.

TASTING NOTES

Straw yellow colour with gold highlights. On the nose it reveals an intense bouquet with ripe apple and hazelnut tones.

On the palate it is dry, fresh, with an easy drinking. It reveals an intriguing final with a delicious, delicate notes.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.