



CACHET WINE

Arneis Langhe, Mario Giribaldi

Code ARNE001

Elegant and focused organic wine made from Arneis grapes that are indigenous to the Langhe region in northern Italy. The word translates to little rascal in mother tongue.

Tasting Notes:

Straw yellow colour with gold and green reflections. On the nose, the floral bouquet is intense, with notes of white flowers and dandelion. On tasting the floral notes are accompanied with ripe peach, apple and a hint of melon. Delicate and harmonious with a long and refreshing finish.





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Specification

Vinification This Arneis comes from Rodello with an altitude of 480 metres above sea level - the vineyard is made up exclusively of this indigenous grape. The terrain is hilly and enjoys south-east exposure and the soil is a medium texture, tending towards loamy-clay but is fertile and loose. The vinification involves a soft pressing of the grapes and cold soaking of the must for 24 hours. Fermentation happens at a controlled temperature of 18-20 C° for a duration of 30 days followed by a rest on lees for approximately ninety days. The wine is then aged in bottle for at least two months.

ABV 13%

Size 75cl

Drinking Window Drink now

Country Italy

Region Piedmont

Type White Wine

Grapes Arneis

Genres Organic, Vegan, Vegetarian

Vintage 2023

Style Dry

Body Elegant, crisp and refreshing

Producer Azienda Agricola Mario Giribaldi

Producer Overview The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.

Closure Type Cork

Food Matches Drink on its own as an aperitif, or with light vegetarian starters, fish or sushi.