

## Langhe d.o.c. Bianco

A marriage of love – and of taste it has to be said – between Chardonnay and Arneis. The cellar’s youngest label is aged sur lie for 8 months to add very real traces of elder blossom, and yellow pulp and citrus fruit to its bouquet. On the mouth it is elegant, though it is also blessed with just enough volume of flavour to ensure it has great pairing ability.

At the table it is just as ready to match classic seafood dishes as a simple serving of spaghetti with clams. For anyone who is not particularly partial to fish, it is highly recommended with a spring omelette flavoured with zucchini and mint.

DESIGNATION: Langhe d.o.c. Bianco  
 GRAPE-VARIETY: Chardonnay 80% – Arneis 20%  
 VINEYARDS: village of Neive FACING: north-south-east  
 SOIL: sandy – calcareous  
 VINE-TRAINING SYSTEM: Guyot  
 YIELD: 65 hl./hectare  
 FERMENTATION: in steel at a controlled temperature.  
 MATURING: in steel sur lie for a minimum of 8 months, followed by 2 months in the bottle.  
 APPEARANCE: delicate yellow.  
 NOSE: fresh with notes of fresh fruit.  
 TASTE: very fresh on the mouth, with very intense, almost aromatic hints of orange blossom and citrus fruit. PAIRINGS: goes well with delicately-flavoured dishes, and makes a great aperitif.

ALC. BY VOL: 12.5%  
 SERVING TEMPERATURE: 7°C.



Azienda Agricola Dante Rivetti