



Cordero di Montezemolo Langhe Arneis



Varietal: 100% Arneis

Altitude: 491 asl

Appellation: Langhe DOCG

Acidity : g/l

Alcohol %: 14.5

Sugar: g/l

Production: cs

Soil:

Tasting Notes: Bright straw color; intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers. Inviting and fresh with a typical note of a slightly bitter finish.

Vinification: Vinification: De-stemmed and pressed. Followed by static clarification or must flotation. Drawn off and fermented at a temperature between 55 – 59 F (13-15°C) for about one month in stainless steel.

Aging: Maturation: Left on the lees for about three months, racked and allowed to clarify naturally in stainless steel. Kept for at least two months in the bottle before market release.

Food Pairing: Splendid accompaniment for antipasti and springtime first courses including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and “vitello tonnato” (veal cutlets with tuna sauce). Excellent as an aperitivo.

Accolades

2021 **91** pts R Parker



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