

TERA RÜSA



LANGHE ARNEIS

DOC

Production area: Mango, Neive
Grapes: Arneis 100%

Exposure: south-est
Altitude: 500 m above sea level
Type of soil: calcareous
Average age of the vines: 10 Years
Yield per hectare: 9.000 kg

Harvest: second decade of September
Fermentation tank: stainless steel at temperature controlled
Fermentation temperature: 13°C / 55°F
Duration of the fermentation: 15 days
Tank of aging: stainless steel
Duration of Aging: 4 months
Serving temperature: 6°C / 43°F
Tasting glass: large tulip
Storage: horizontal bottles
Life: 5 Years

Tasting Impression: mineral with fruit and flower notes with good acidity
Meal Coupling: Ideal as aperitif or with fish

R.M. FAMILY

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