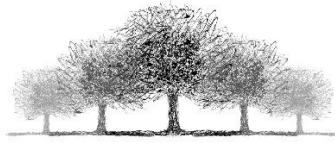


RIZIERI



Langhe Arneis ARVIA'

- **Denomination:** DOC
- **Variety:** Arneis
- **Altitude and exposure:** 350 m a.s.l.; West/South West
- **Soil:** Calcareous-clayey and sandy veins

IN THE VINEYARD

- **Type of growth:** Guyot
- **Fertilizer:** Natural manure, green manure
- **Harvest:** By hand in 20 kg crates; end of August/beginning of September
- **Average production:** 65 hl/ha

IN THE CELLAR

- **Fermentation:** At 13-15 ° C in stainless steel tanks, after gentle pressing of the grapes and cold static decantation of the must for 2 days.
- **Aging:** In stainless steel tanks on the noble lees for about 3 months. The phases of racking and natural clarification follow.

TASTING NOTES

- **Colour:** Intense straw yellow
- **Bouquet:** Floral and fruity notes of acacia flowers, nectarine peach and melon.
- **Taste:** Sapid, fresh, fruity and mineral. In Piedmont, the word *arvia* is used to describe a “very vivacious and smart” kid.

EVOLUTION AND FOOD PAIRINGS

- **Evolution:** It best expresses its characteristics during the first 3 years after harvesting.
- **Food pairings:** Excellent as an aperitif. It goes wonderfully with starters, risotto and pasta with vegetables, fish.