

Quando



## Langhe Doc Bianco

Denominazione di Origine Controllata

We only produce a white wine that combines the characteristics of two grape varieties, viognier (a French variety) that gives floral and aromatic scents and arneis (a native Piedmontese variety) that gives minerality. The vines are positioned in the parts with a northern exposure (the less valuable ones) this allows us to maintain freshness and acidity. The decision to cultivate white vines is also a business sustainability decision as we are "exploiting" parts of the hillside that would otherwise be unsuitable for red vines.

**Varieties:** 50% Arneis 50% Viognier

**Altitude:** 200 a.s.l.

**Soil:** Clayey-calcareous

**Agriculture:** Organic

**Training system:** Guyot

**Average plant age:** 15 years

**Harvest time depending on the vintage:** end of August/beginning of September

**Fermentation:** with indigenous yeasts, 3 hours maceration on the skins, fermentation in steel for 30 days

**Ageing:** 6 months in steel vats, 1 month in bottle