



F A M I L Y F A R M

## LANGHE DOC BIANCO VIARIVETTI22



**Production area:** Neive

**Grapes:** 60% Arneis, 35% Chardonnay, 5% old varieties

**Field:** 1 ha / 2,47 ac

**Exposure:** south-west

**Altitude:** 380 m above sea level

**Type of soil:** mixed chalky clay

**Average age of the vines:** 15-20 years

**Yield per hectare:** 9000 kg

**Harvest:** early September

**Fermentation tank:** stainless steel at temperature controlled

**Fermentation temperature:** 13°C / 55°F

**Duration of the fermentation:** 10 days

**Tank of aging:** stainless steel at controlled temperature

**Duration of Aging:** 4 months

**Serving temperature:** 6°C / 43°F

**Tasting glass:** large tulip

**Storage:** horizontal bottles

**Life:** 5-8 years



azienda agricola  
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