Giribaldi, Langhe DOC Arneis

SAQ Code: 15218820
Format: 750 ml



DESCRIPTION

This wine is ideal as an enjoyable aperitif and pairs well with appetizers, fish, sushi, shellfish, and light cheeses.

Country: Italy
Region: Piedmont
Production Zone: This Arneis wine is produced in the vineyard called "Prato della Porta" located in the Rodello area, at an altitude of 430 meters above sea level. The vineyard is situated on hilly terrain with clayey, loose, and fertile soil, facing the southeast.
Vinification Process: The grapes undergo a gentle pressing and are then cold-settled for 24 hours. The fermentation is temperature-controlled (18-20 °C) and lasts for 30 days. After fermentation, the wine rests on its lees for 90 days, allowing the extraction of flavors and aromas. Finally, the wine is aged for a minimum of two months in the bottle.
Pairings: This wine is ideal as an enjoyable aperitif and pairs well with appetizers, fish, sushi, shellfish, and light cheeses.
Serving Temperature: 13-16°C

PRODUCER

Azienda Giribaldi

AGENCY

Agile, Wine & Spirits

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