



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Arneis Langhe DOC

This native Piedmont white grape was once used to “lighten” Nebbiolo but has seen an increase in popularity as of late and is a staple at many a happy hour, thanks to its strong and inviting perfumes. Bongiovanni Arneis ages only in stainless steel to maintain this lightness.

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**Wine exported to:** Canada, Puerto Rico, Singapore

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## Most recent awards

**JAMES SUCKLING:** 90

**WINE SPECTATOR:** 88

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# Winemaking and Aging

Grape Varieties:	100% Arneis
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	4 weeks
Type of yeast:	Selected
Fermentation temperature:	12-14 °C (53.6-57.2 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	10-20 Hl
Bottling period:	March
Aging before bottling:	4-5 months
Aging in bottle:	2 months
Closure:	Cork



Organic:	No
Vineyard location:	Govone, Piedmont; Diamo, Piedmont
Vineyard size:	2 hectares (5 acres)
Soil composition:	Clay
 Training:	Guyot
Altitude:	300 meters (984 feet) above sea level

Vine density:	4,500 vines per hectare
Yield:	90 quintals reduced depending on the thinning
Exposure:	Northeastern and eastern
Years planted:	2005, 2008
Age of vines:	8-10 years old
Time of harvest:	Mid-September
First vintage of this wine:	2004
Total yearly production (in bottles):	8,000-10,000



## Tasting Notes and Food Pairings

Tasting notes:	Light straw yellow in color; delicate fruit aromas of pear and white peach evolve into complex floral notes with hints of aniseed, confirmed on the palate.
Serving temperature:	Best served at 10-12 °C (50-53.6 °F).
Food pairings:	Excellent as an aperitif or served with light dishes.
Aging potential:	2-3 years
Alcohol:	Alcohol 13.5% by vol.
Winemaker:	Davide Mozzone