



EMPSON & CO.
Experience Italy in a Wine glass



Arneis Langhe DOC

The Bongiovanni farmstead dates back to the early 1950s, when it was purchased by Giovanni Bongiovanni. Giovanni planted a Nebbiolo vineyard where there had been nothing but untamed woodland. He struck gold, yet never bottled his own wine. When he died, the estate was left to his daughter Olga who grew to cover prime hillside vineyards of the Langhe for her own wines. Here, the family only planted native grape varieties and one noble international grape, Cabernet Sauvignon. A good number of innovations have come about thanks to Olga's nephew, winemaker Davide Mozzone. The Bongiovanni philosophy aims to minimize outside intervention and maximize character and terroir, steering clear of stereotypical wines. While not certified organic, the winery proudly participates in Piedmont's Green Experience, which is a network of sustainable and organic growers. 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.

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

Most recent awards

JAMES SUCKLING: 90

Winemaking and Aging

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| 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 |

Vineyard

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| Organic: | No |
| Vineyard location: | Govone, Piedmont; Diamo, Piedmont |
| Vineyard size: | 2 hectares (5 acres) |
| Soil composition: | Clay |

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| Vine 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

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| 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 |