

ARNEIS - LANGHE BIANCO DOC - EUGENIO BOCCHINO

Vinification: 100% Arneis grapes grown in Guarene, at 200 meters above sea level. The 22-year-old vines thrive in clay and sandy soils. Vinification uses natural yeasts, with 30% of the skins macerated for a week and no temperature control, allowing the wine's true essence to shine. After six months of aging in steel tanks, it is bottled without clarification or filtration, preserving its authenticity.

Tasting note: It exhibits a pale straw hue with vibrant aromas of ripe pear, white peach, and citrus zest, complemented by floral notes. On the palate, it is crisp and fresh, with lively acidity and subtle minerality, leading to a clean, harmonious finish that highlights the charming character of Arneis from the Langhe.

Producer	Eugenio Bocchino
Country	Italy
Region	Piemonte
Appellation	Langhe Doc Bianco
Grape Variety	Arneis
Vintage	2024
Barrel	No Barrel
Alcohol Content	13%
Organic & Biodynamic	Sustainable Quality, Yes, Biodynamic Certified
Bottle Format	750 ml
Food & Wine Matching	Aperitif, Creamy Cheese, Crudites, Fresh Cheese, Lamb, Light Starters, Meats, Mushrooms, Pasta, Pizza, Pork, Poultry, Risotto, Salads, Seafood, Veal, Vegetable Dishes, White Meats, Cured Meat, Oysters, Raw Seafood

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