

Pietro Rinaldi

*"Hortensia" Langhe Arneis DOC*



Vineyard: Madonna di Como, Alba

Vinification: Destemming of the grapes and soft pressing, followed by fermentation at a controlled temperature of 10 - 12 degrees.

Refinement: The wine is left on the lees for 2-3 months with numerous pump-overs on a weekly basis, and consequent suspension of the natural yeasts for further extraction of the perfumes. Racking and filtering for clarity and the right color and then bottling.

Grape varieties : Arneis

Exposure : East

Soil : Calcareous and clayey with white marl

Tasting notes :

Intense aromas of white flowers, citrus fruits and chamomile. Pleasant minerality with notes of almond on the finish.



Sustainable

