

ABBAZIA PANORAMA LANGHE DOC ARNEIS



PRODUCT

Category: White dry DOC wine

Main grapes: Arneis

Vinification: White vinification. Alcoholic fermentation at controlled temperature 16-18°C for 10-15 days

Ageing: aged in stainless steel for several months prior to bottling

Picking: 100% by hand

Soil: Loam, calcareous, siliceous and combinations of these

Product origin: Italy - authorized municipalities in Cuneo Province (Piedmont)

SENSORY EVALUATION

Colour: Straw pale yellow with greenish highlights

Nose: Fruity with notes of pear, yellow peach, apricot, almond and acacia flowers.

Taste: Fresh and dry taste, well-balanced and fruity. Sapid wine with mineral nuances.

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep vertically. Do not age, drink it young.

Pairs: Ideal with fish and shell-fish, risotto and pasta. Goes well with all starters in general and cheeses.

Serving Temperature: 8-10°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Langhe DOC Arneis is best enjoyed in a burgundy-shaped glass enhances the fruity and floral aromas.

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	13%	4-6	4.8-6	1,26 kg	22042138	8001592004270