

# Cascina Ciapat



## LANGHE WHITE DOC

**GRAPES: RIESLING, VIOGNER, ARNEIS**

**COLOR:**

pale straw yellow, with greenish reflections, lively and luminous.

**SCENT:**

the bouquet is intriguing, with aromatic notes typical of riesling. Reminiscent of green apple and lemon, but also floral notes of hawthorn.

**TASTE:**

Sour thanks to the typical acidity of the grape, savory, fruity and pleasantly acidulous.

**FOOD PAIRINGS:**

Excellent as an aperitif, with savory snacks based on puff pastries, anchovies and cured meats. It goes very well with sea fish both baked and grilled, and goat cheeses.

**SERVING TEMPERATURE:** 12 ° C

**ALCOHOLIC CONTENT:** 13% VOL

**HARVEST:**

MANUAL IN MID-SEPTEMBER WITH CAREFUL SELECTION OF THE GRAPES

**VINIFICATION:**

destemming-crushing and subsequent pressing in a lung press. Subsequent racking, followed by fermentation. Batonage is then carried out 2/3 times a week for about 20 days on fine (or noble) lees.

**REFINEMENT:**

the wine ready at the beginning of the new year, immediately enters the market, after undergoing an aging of about 5 months in stainless steel; the wine is ready to drink as its fragrance is youthful and the packaging is done immediately, in order to preserve the fruity, varietal and characteristic aromas of Roero that has always distinguished the company.