



## ADESSO • LANGHE DOC BIANCO



This wine comes from matching two important grape varieties, the well known **Sauvignon Blanc** and the autochthonous Arneis.

The aim is to propose a wine with sensory characteristics connected to our territory and, therefore, a well structured and, above all, elegant and balanced wine.

The two kinds of grapes are vinified separately because of their different periods of ripening. After the fermentation the wine is refined partly in wood and partly in stainless steel for 18 months. At the end of this period the two wines are assembled and then bottled.

The refinement continues in the bottle for some months before to be put on the market.

**Adesso Bianco** has an straw yellow color with gold highlights, plush perfume with pronounced mineral note. The perfect equilibrium between its structure and its acidity highlights the aromas making this wine elegant, harmonious and long lasting taste.

**Vine:** Sauvignon Blanc, Arneis

**Soil:** calcareous

**Altitude:** 300 m above sea level

**Exposure:** south

**System of vine growth:** Guyot

**Nr. of vinestocks per hectare:** 4000

**Return in wine per hectare:** 70hl

**Vintage:** first half of September

**Vinification:** white fermentation of the must at a controlled temperature

**Refinement in wood/stainless steel:** 18 months

**Refinement in bottle:** 12months

**Alcoholic content:** 13,5-14%

**Sugar:** 2 g/l

**Extract:** 23 g/l

**pH:** 3,20-3,30

**Acidity:** 5,50-5,70 g/l

**Combining:** Adesso Bianco has a generally preference for crustaceous, fish mains courses and medium mature cheese.