



LANGHE DOC BIANCO “LUMIÈ” 2022



The 2022 vintage was particularly dry, especially during the summer, but the soils where arneis and favourita are cultivated were able to accumulate the abundant water that fell in May 2022 and make it available to the vines during the dry period. The result was a particularly ripe product while maintaining a pronounced acidity.

Municipality: Diano d'Alba

Surface area: 1 ha

Exposure: East/south-east

Grape variety: Arneis, Favorita

Planting year: Arneis 2014, Favorita 2016

Alcohol: 13%

Planting density: 4500 vines/ha

Harvest type: manual

Soil conformation: Clayey-calcareous marl with strong presence of sand deriving from ancient river terraces (in the case of arneis) forming a fairly young loamy soil.

Vinification: Crushing and gentle pressing of the crushed grapes, fermentation of the must at low temperatures.

Yeasts: selected

Maturation: "sur lies" for five months. Bottling at the end of February 2022.

Production: 4200 bottles

Format: 0.75 L



LANGHE DOC BIANCO “LUMIÈ” 2022

Colour: limpid, pale straw yellow with golden reflections.

Bouquet: intense, quite complex, fine, floral, fruity, fragrant, slight hint of cut grass. Delicate floral hints of lime intertwine with intense fruity aromas including melon and pear, but in the background there are bitter citrus hints of grapefruit.

Taste: Warm and soft entry into the mouth that turns into a tropical fruitiness. The pineapple is perceptible in compendium with the pear and the bitterish grapefruit sensation on the finish. The latter two fruits stand out for their persistence in the mouth. Also interesting is the acidity and freshness of the acid framework that contribute to the vibrancy of this wine. The good sapidity combined with the good body make this wine balanced in the expression of the various components, fine and quite intense. The harmony persists for a long time in this wine ready to be enjoyed

Food pairings: It elegantly accompanies fish, including sauces, appetisers and white meats, pasta with fish or vegetables. Serve at 10-12°C.

