



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



LANGHE DOC BIANCO “LUMIÈ” 2023

The 2023 vintage was less droughty than the previous one, but more "extreme" in its phenomena. Drought reached alarming levels until late budding (late April) and then temporarily returned below a guard level thanks to heavy rains in May-June. July began with a supercell storm phenomenon that fortunately did not affect the vineyards used to produce this wine. Heat strokes brought back high the danger of extreme water stress during July-August especially in the most exposed areas. The result was a particularly ripe product while maintaining a well-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 March 2024.

Production: 4200 bottles

Format: 0.75 L



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Colour: Clear, pale straw yellow with golden hues.

Bouquet: Intense and complex, fine, floral, fruity, fragrant, slight hint of cut grass. Delicate floral hints of lime are interwoven with intense fruity scents among which melon and pear stand out, but in the background there are bitter citrus scents of grapefruit.

Taste: Fresh and soft mouthfeel that transforms into a tropical fruitiness. Perceptible pineapple in compendium with pear and a bitter 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. Good sapidity combined with good body make this wine balanced in the expression of the various components, fine and quite intense. Harmony persists for a long time in this wine ready to taste

Food pairings: Elegantly accompanies fish, including sauced fish, hors d'oeuvres and white meats, pasta dressed with fish or vegetables. Serve at 10-12°C.

