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# GIUSEPPE ROAGNA

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## Langhe Arneis

**Colour:** pale straw yellow with greenish reflections

**Bouquet:** fresh, delicate grassy notes of medium intensity

**Taste:** pleasant, fresh and, finally, soft in the mouth

**Combinations:** accompanies light summer appetizers based on seasonal vegetables and goes well with both river and sea fish when steamed and not highly seasoned.

**Serving temperature:** 6-8 °C

**Grape variety:** 100% Arneis grown with the Guyot method

**Alcohol:** 13%

**Total acidity:** 5,5

**Harvesting:** by hand in boxes

**Fermentation:** at a controlled temperature (14-16 °C)

**Refining:** in steel tanks at a controlled temperature (8 °C) for 3-4 months

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