



LANGHE ARNEIS

PRODUIT

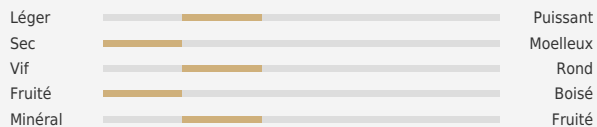
In the heart of the gentle hills of Roero, on the left bank of the Tanaro, the Arneis grape variety finds a privileged terrain of expression, between ancient sands and a temperate climate. Once nicknamed *the little difficult one* for its sensitivity, it is today one of the most refined whites of Piedmont.

In this cuvée by Prunotto, Arneis reveals a subtle and elegant bouquet, dominated by notes of white pear, fresh almond, elderflower, and citrus. A slight aniseed and mineral touch adds complexity and liveliness.

On the palate, the body is fluid and taut, with well-integrated acidity supporting a delicately creamy texture. The finish is clean, saline, and extremely pure.

A white wine of character and balance, to be enjoyed as a refined aperitif, or with shellfish, grilled fish, seasonal vegetables, or soft cheeses.

PROFIL GUSTATIF



IDENTITÉ

Potentiel de garde

à boire

