

PUNSET

LANGHE DOC ARNEIS

Langhe Arneis DOC

WINERY OVERVIEW: Marina Marcarino of Punset produces an authentic and fine Barbaresco style of wine. Destined to be an engineer by a family in the construction business, Marina rebelled and headed to the vineyards on their 17ha estate overlooking Neive; following in their footsteps of her grandmother, also a 'contadina'. Trained in viticulture, she turned the property organic in 1982, certified in 1993.

Marina Marcarino describes herself: "My philosophy is to make outstanding wines; organic growing shouldn't compress the winery in a corner deserved to particular producers, almost a gate. I personally believe that a certified organic wine should just give additional warrantee of quality for consumers. But I like to be in comparison with conventional growers and with their wines, to show how it is possible to cultivate and obtain high quality products respecting nature, environment and ourselves."

GRAPE VARIETY: 100% Arneis

VINIFICATION: Grapes picked by hand are stored in basket until they are softly pressed. Juice is chilled to be cleaned of natural sediment; after we leave fermentation starting spontaneously in stain still tanks, leaving the must to raise the maximum temperature of 17° C. Alcoholic fermentation is very slow and could take up to 4 weeks To keep the wine character we control the malo-lactic fermentation, solved in some vintages only. The new wine is cold stabilized and bottled.

COLOR: Shimmering golden with greenish nuances.

NOSE: Smooth and delicate, with intense floral and fruity notes.

TASTE: Smooth and delicate, this Arneis shows intense fruity and floral notes, that in the mouth are associated with good body, persistence and balance. The slight acidity gives it a particularly pleasant.

TRIVIA: Arneis is the only white land to have a very long tradition and its name originates from the local dialect and means "obnoxious" so is this wine in the production phase.

PAIRING NOTES: This wine enhances its own characteristics when served cool, around 10-12 degrees. The temperature is too low, in fact, occulterebbe the pleasant smells. Excellent as an aperitif, it goes perfectly well with the fish in general, with fresh cheeses and delicate dishes based on vegetables.

REGION: Village of Neive in Piedmont, Italy

APPELLATION: Langhe Arneis DOC

ALCOHOL: 13.5%

