

INDIGENOUS

Langhe Bianco DOC 2014



Production:
3,000 cases
per year

Average Yield:
6,000 bottles
per hectare

Grape Variety:
80% Arneis
20% Favorita

Denomination:
Langhe Bianco
DOC

Alcohol:
12.5% vol.

Location:	Roero
Soil:	Sandy and Calcaeous clay
Avg. Vine Age:	10 years
Altitude:	980 feet
Exposure:	Southeast
Time of Harvest:	Beginning of September
Fermentation:	15 days in stainless steel tanks at a low temperature
Refinement:	On the lees for 6 months
Aging:	in bottle for 2 months
Release:	Spring
Color:	Light straw yellow
Bouquet:	Crisp and distinct aromas of Green apples, apricots, peaches, and jasmine
Palate:	Deliciously fruity with a medium body, peach and apricot scents accompanied by a touch of minerality, leaving a freshness on the palate
Evolution:	5-6 years
Food Pairing:	Variety of appetizers, grilled fish or chicken, and light cheeses
Training System:	Guyot
Total Acidity:	5.5 grams/liter
Sugar Content:	0 grams/liter
pH Level:	3.5
Serving Temp:	54°F
Glass:	White wine