



DOC AARFOTO  
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*petite*  
**L'ASTEMIA**  
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**LANGHE**  
Denominazione di Origine Controllata  
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**BIANCO**  
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2016  
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# L'ASTEMIA *pentita*

## LANGHE DOC BIANCO 2016

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*Growing location:* Langhe

*Vineyard:* grapes originating from the comune of Roddino and of Canale

*Grape:* Nascetta and Arneis in variable proportions

*Vinification:* Brief cold maceration for the Nascetta grapes followed by the pressing and static clarification of the moist, before the alcoholic fermentation with the controlled temperature (16-17°C). Direct pressing of the Arneis grapes followed by the static clarification of the moist and the alcoholic fermentation with the controlled temperature. At the end of the fermentation the two wines are being filtered and assembled and remain on lees till the middle of March. After that phase the wine is being bottled to preserve all its bouquet and freshness.

*Ageing:* brief ageing in stainless steel tanks

*Serving temperature:* 10/12°C

The fame of the langa hills has been due to the great red wines but in the last ten years the white wines have gained its absolute position in the enological landscape. The strong link of the winery with the territory is being repeated in the given wine containing the indigenous historical grapes of the area. The Nascetta, the grape variety historically planted in the comune of Novello and become of the strong appeal in the last years, and the Arneis, also being given a new life in the Roero hills in the last forty years and nowadays being the jewel of the enological production to the left of the Tanaro. The blend of these two grape varieties presents the unique and the particular wine.

**Color:** Straw yellow with slight green reflections.

**Bouquet:** The bouquet of this wine is elegant and pleasant with fresh floral notes derived from the Nascetta and that meet and alter with more fruit sensations of the Arneis (pineapple, peach). The result is a very intrigant and intense bouquet, with the immediate pleasure.

**Taste:** The research for the drinkability and the strong connection with the territory are guidelines of the wine production. This wine reveals this nature, it is delicate, balanced and quite acid, but possesses a good structure able to satisfy the selective wine lovers.

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Prodotto in Italia - Product of Italy

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