

RAINERI

Langhe Bianco ElfoBianco®



Denomination: DOC

Grape variety: cortese and arneis

Average production: 3000 bottles; 250 cases

Exposure and altitude: south-west, 950 feet a.s.l.

Type of soil: sand and marls of clay, limestone

Age of vineyard and growing system: 10 year old, guyot

FARMING

Sustainable, with grass kept short, copper and sulfur. At least one green harvest in August, followed by manual selection at picking time. Grapes harvested by hand in 20kg crates.

VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar. Maceration on the skins for 48 hours in stainless steel vat, followed by 20-25 days of alcoholic fermentation at low temperature (12°-13°C; 53°-55°F). On the lees in stainless steel for 4 months. Filtration before bottling, no fining.

SENSORY CHARACTERISTICS

Color: pale yellow greenish highlighted

Nose: pippin apple, abbot white pear, exotic fruits, bread crust

Palate: crisp, bright and fresh, savory and mineral, nutty aftertaste

Serving temperature: 12°-14°C; 53°-57°F

Aging potential: 1-3 years

Pairing: perfect on its own or with appetizers, fish and white meat

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