



LA GIGA Langhe Arneis D.O.C.

"The arneis is a grape variety native to the Roero terroir, which has been the only peasant white wine from the medieval period until 30 years ago. A rare wine in a region of red wines such as Piedmont, reserved for parties like LA GIGA, an ancient dance that still accompanies the most authentic moments of celebration of our land. This special cuvée stays on its yeast bed for 6 months, a winemaking that respects the times of nature. An early harvest to ensure freshness, indigenous yeasts and a careful selection of flower must, An honest arneis and alive to tasting. Arneis 100%"

Tasting notes

Yellow straw color with greenish reflections. Rich nose, acacia flowers, broom, crisp fresh white fruit, apple, pear and almond. Dry, harmonic palate, with pleasant acidulous vein that gives freshness and persistence.

Food match

Red meat also grilled, pasta and rice dishes, cheese and savoury pastries.

My favorite combination: Rice with Castelmagno and hazelnuts

The vineyard

Planting year: 1989-2007
Geographical Position: Guarene, Gerbole farmstead
Soil type: medium mixture
Training system: low guyot on hills with good slope
Altitude: 250 meters above sea level.
Exposure: North-West
Yield per Hectare: 60 HI/Ha

The harvest

We pick our grapes only by hands, and we put them in the boxes

Technical information

Soil: medium mixture
Vineyard's age: 3 years
Winemaking: selection of the flower must (60% of the must), fermentation at a controlled temperature of 17-18 ° C, after fermentation left to rest on the lees for 3 months.
Refining: 5 months in stainless steel casks and three months in the bottle
Total Production: between 1.500 and 2000 bottles/year.

Alcohol content: 13,5 – 14 % by Vol. **Residual sugar:** 2 g/l **Total acidity:** 5,3-5,7 g/l **pH:** 3.3

Serving temperature: 8-12 °C / 46-54 °F

Curiosity: Giga is the name of an ancient dance that still accompanies the most authentic moments of celebration of our land.