

GUIDOBONO ARNEIS LANGHE



Arneis is a native of Piedmont, and its finest white grape. While we find apples and pears in the nose, Arneis also boasts less common notes:— tasters find the delicate astringency of almond, and the exotica of pineapple and licorice, albeit as accents. No wonder some think of it as a fresher kind of Viognier. Much like Viognier, it is occasionally blended into red wine to add elegance and finesse. We would much rather have it like this – green-gold, crisp and flavorful.

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