Prunotto



ARVEJA LANGHE ARNEIS 2025

Classificazione
DOC

Annata
2025

Climate
The 2024 growing season began with mild winter weather and occasional rain showers that helped partially replenish groundwater reserves that were depleted after the past summer's drought conditions. The vines broke dormancy normally during a period of mild weather. The final half of spring and summer brought rain showers. These climatic conditions required specific soil management techniques to preserve the health of the vines and not only: cluster thinning proved to be essential in guaranteeing that grapes developed with good sugar concentration levels and good freshness. The grape harvest for Prunotto's Langhe DOC Arneis began on September 13th and was completed on September 23rd.

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Harvest and Vinification

The grapes were harvested into baskets, brought to the cellars, and gently pressed. The must was clarified using a cold temperature decanting method. Fermentation took place at a temperature that did not exceed 18 °C (64 °F) for approximately 15 days. Before bottling, the wine was left to age at a low temperature in stainless steel tanks for several months.

Historical Data

Prunotto Langhe DOC Arneis was crafted to represent this territory, which has always been ideal for producing Arneis, and to interpret the varietal character in a contemporary style, very delicate and pleasant on the palate.

Tasting Notes

Prunotto Langhe DOC Arneis is a straw yellow color with light green hues. The nose is intense defined by fruity and floral notes. The palate is impressive for good structure sustained by pleasant freshness. The wine closes with a long finish.