



## Langhe Arneis “Sa Mai” DOC

Arneis is the perfect representation of how successful white grapes can be in Piedmont. A tenacious preserver of acidity and excellent structure, appreciated both in Italy and abroad. Vibrant and tireless, the finest vintages of this wine age very well. “SàMai” is a name inspired by a typical expression in Piedmontese dialect. You have to be ready for anything in life, “non si sa mai...” which translates as “you never know...”. The best opportunities often have to be grasped immediately.

**GRAPE VARIETY:** Arneis 100%

**VINEYARD:** A blend of grapes from two different vineyards in the municipality of Diano d’Alba; soil consisting typically of clay and limestone, characterised by layers of more or less compact sand alternating with grey sandstones (sands compacted and cemented by marine water carbonates), known as Arenarie di Diano or Diano Sandstones. Mainly westerly exposure. Altitude 300-400 m above sea level. Typical espalier vineyards and Guyot pruning, average plant density of 4500-4800 vines per hectare.

**HARVEST:** By hand, vineyard by vineyard, into crates, in the first ten days of September, as soon as the grapes are ripe.

**GRAPE YIELD PER HECTARE:** 10000 kg

# ABRIGO GIOVANNI

**VINIFICATION:** Soft pressing of the whole bunches with a pneumatic lung press and separation of the must obtained into two categories. We use only the first, free-run juice. The cold must is left to settle for 18 hours after pressing and is then racked. It ferments in stainless steel tanks at a low temperature (15-17°C) for about 15 days.

**AGEING:** Upon completion of alcoholic fermentation, the wine remains in direct contact with the fine lees, with no malo-lactic fermentation, until it is bottled. It spends at least four months in the bottle.

**DESCRIPTION:** Bright straw yellow colour, with mainly floral and fruity aromas, featuring chamomile and peach. A full-bodied wine with good acidity, roundness on the palate and good balance and persistence. With a couple of years in the bottle, SàMai acquires aromas of dried fruit and hazelnuts. Try with soups, light antipasti, crudités, salads with white meats and pomegranate, and creamy cheeses.

**SERVING TEMPERATURE:** 10-12° C

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