

Tre Pile

2022 Arneis Langhe DOC

Piemonte, Italy

Type:	White Still Wine
Ingredients:	Arneis
Region:	Langhe Langhe Doc. DOCG
Vineyard Size:	0.4 hectares, 300 m above sea level
Planted:	2000 (average age 20 years old)
Farming Methods:	Organic Practices, Manual Labor, Green Harvest, and the Guyot System
Total Production:	120 cases per year
Soil:	Sandy soil with Limestone
Climate:	This area has a continental climate. Summers are warm and mostly clear, while winters are very cold, snowy, and partly cloudy. Throughout the year, temperatures typically range from 30°F to 83°F, rarely dropping below 23°F or exceeding 89°F.
Fermentation:	Fermentation in stainless steel followed by malolactic fermentation. Only native yeast used. Six hours of skin contact.
Winemaker:	Marco Fay
Elevage:	6 months in stainless steel + 6 months in bottle
Fining/Filtration:	No

ABV	14%	SO2	60mg/L	Sizes	750ml
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Sustainable



About the Producer

The Arneis from Tre Pile is the first white wine produced by this small winery in Bussia Soprana. Crafted with the intention of providing a refreshing and vibrant white for the hot Piemontese summer, this wine is celebrated for its crisp acidity and lively flavors, making it an ideal choice for warm weather. The producers have dedicated significant care to crafting a wine that not only quenches thirst but also pairs well with a variety of summer dishes. Its refreshing qualities and vivid character have quickly made it a favorite among both locals and visitors alike. The wine exhibits a yellow hue with golden reflections. On the nose, it reveals an intriguing bouquet featuring notes of delicate white flowers, juicy yellow fruits, zesty grapefruits, and subtle green nuances. The wine is refreshing, with a medium-light body that offers a delicate yet satisfying mouthfeel. Persistent minerality adds a layer of complexity to the tasting experience. The fruity notes, while soft, are well-defined and harmoniously integrate with the overall profile of the wine. These nuances culminate in a refined and elegant finish that lingers pleasantly on the palate.