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ASCHERI LANGHE ARNEIS 2017

In a world where wines are generally produced using the same grapes, the same technology, the same additives, the same oak for aging and above all the same wine makers, our aim is to obtain a wine which is the expression of the vineyard it comes from, of the grapes it is made of, and above all of our own ideas.

OUR VINEYARDS

We have created our vineyards focusing the attention on the most suitable selections in order to express the highest potential of each grape and of each place. Our vineyards are managed according to the principles of sustainable agriculture.

TASTING NOTES

Pale straw colour, fresh and persistent bouquet of traditional and exotic fruits with a nice spicy note dry, pleasant palate of great freshness delicate wine with remarkable balance and finesse.

TECHNICAL DETAILS

Grape Variety: At least 85% Arneis Fermentation: About 15 days at 18°C Serving Temperature: 10 - 12°C

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