



LANGHE BIANCO BEN TURNÒ

Denomination	Langhe Bianco
Vine	95% Arneis and 5% Chardonnay from scattered vines in the vineyard
Alcohol	12.5% Vol
Best Temperature to serve	8-10 °C

Ben Turnò vineyard is located in Neive at a height of 260-280 meters. It is one of the oldest vineyards of Neive. In fact, it presents itself with a mix of Arneis vines and few Chardonnay vines. It enjoys a South-East and East exposure, the best to secure the expression of the Arneis vine's characteristics.

Tasting Notes

Ben Turnò perfume is fruity and fragrant. Extremely pleasant on the palate, with a rare combination of savory and minerality which results in a balanced and elegant wine.

Vinification

Depending on the vintage, the grapes are harvested from the end of August to the beginning of September. The fermentation is done at controlled temperature, then the wine rests and gets refined in stainless steel tanks for some months before being bottled.

Suggested pairings

Ben Turnò is a wine that is capable to partner with a multitude of dishes: from meat to fish, from pasta to dessert.