



organic wine

# CAMPARO

VINO BIOLOGICO



## Langhe Bianco

Denominazione di Origine Controllata

**Grape variety:** 90% Arneis, 10% Favorita

**Growing location:** Diano d'Alba

**Average age of vines:** 20/25years

**Vineyard aspect:** east

**Soil:** clayey-calcareous, calcareous-siliceous; marl of Sant'Andrea

**Average vineyard elevation:** 250 a.s.l.

**Yield in grapes per hectare:** 10 tons

**Method of vinification:** when the grapes are fully ripe they are pressed, and the free-run juice is fermented at a controlled temperature. Matures for around 10 months.

**Store:** vertically, in a cool, dry place

### TASTING PROPERTIES

Bright straw yellow, with very complex, long, clear-cut nose of citrus and fruity aromas in general. Expansive, fresh, slightly crisp and salty taste, with a full, soft and smooth finish.

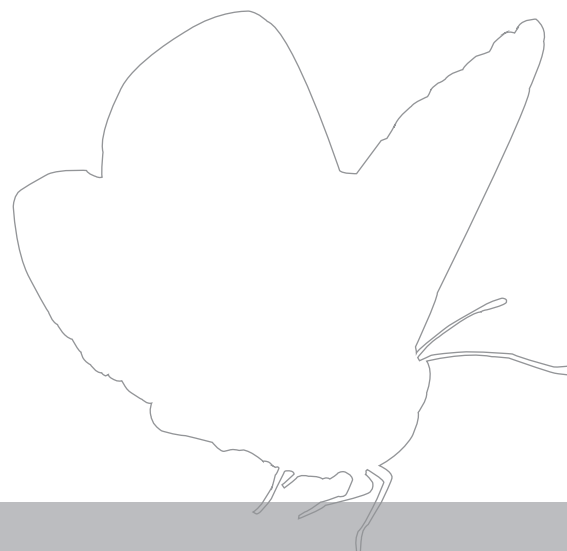
**Makes a perfect match** for various starters and fish-based hors-d'oeuvres, first courses in general and shellfish. An excellent aperitif.



8-10 °C



12-14 °C



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