



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



Ellis
LANGHE DOC BIANCO

Obtained by careful selection of Arneis e Chardonnay grapes

First vintage: January 2016 with 2008 vintage

Produced in limited quantities.

Harvest (hand-picked): September (1-15 settembre)

Vineyard area: CORNELIANO / NOVELLO

Soil: Sandy, calcareous – Clayet. The soil is of very ancient origin, characterized by the “Rocche” (Sandy and friable). They constitute an excellent environment for the production of wines austere, but of particular finesse and elegance with floral and fruity notes.

Plant density: 5000 Vines / Ha

Average age of vines: 18-20 years

Yield per plant: 2 Kg

Exposure: West, South-West

Variety: ARNEIS and CHARDONNAY

Pressing grapes: grapes are crushed-mechanical.

Fermentation: vinification of the must at controlled temperature.

Yeasts: selected yeasts. Autochthonous.

Ageing: The Arneis has a refinement in steel tanks for 10 months and the Chardonnay passed in barrels (0% new) for 12 months. During all the aging process, the decisions are made only after careful evaluations and continuous tastings.

Alcohol: 13,00 % Vol

Colour: intense straw yellow, with golden reflections

Bouquet: intense, characteristic, with hints of flowers, white fruits and vanilla.

Taste: important and generous. Slight aftertaste of almond and vanilla. Very long.

It is a fine complement to aged cheeses, the important flavors, crustaceans, oysters and foie gras.

Best served at a temperature of 10-12 ° C.