



## WHITE WIINE “MODA VEJA”

Grape Variety

**ARNEIS**

Growing area

**ROERO, Canale**

Type of soil

**Light-colored clay**

Cultivation

**Traditional guyot system with 8/9 fruits per plan**

Yeld per hectare

**80 qt**

Period of harvest

**September, manual harvest**

Vinification

**Traditional crashing and de-stemming of grapes and subsequent fermentation leaving the skins in contact with the juice. Separation of the must and the marc 24h after the beginning of the fermentation, started in natural way without selected yeast. The fermentation proceed until all the sugar has been tuned in alcohol. Bottled after 6 months of aging on fine lees without special handling.**

Aging

**Stainless steel tanks**

Alcohol content

**13% Vol**

Acidity

**5.5 g/l**

Color

**Straw yellow**

Perfume

**Chamomile, Hay, Flint Stone, Apricot Jam**

Flavor

**Dry, sage and mineral notes aftertaste**

Pairing

**Appetizer, Legume soup, Fish and White meat**

Service Suggestions

**Best at 10/12 ° C but even more. Several hours after uncorked became an extraordinary wine by de glass.**

Total production

**600**

First vintage

**2012**

---

Az. Agr. Filippo Gallino di Gallino Gianni  
valle del Pozzo, 63 - 12043 CANALE (CN) - ITALIA  
tel. (+39) 0173.98112 fax (+39) 0173.968914  
cellulare (+39) 339.4145847  
[www.filippogallino.com](http://www.filippogallino.com) mail: [info@filippogallino.com](mailto:info@filippogallino.com)