

“Alseide” Langhe bianco Doc

Wine: elegant white wine, made as part of the “Free Nature” eco project promoted by the Castellinaldo Vinegrowers Association and certified by Bureau Veritas.

“Alseide” is the mythological name of a wood nymph. It expresses environmental health and purity, which is why it was chosen by Cravanzola to represent its white wine resulting from the “Libera Natura” project.

Vineyards: two hillside vineyards in the Granera and Gallarini districts of Castellinaldo d’Alba

Years of planting: 2007 (Granera) and 2011 (Gallarini)

Varietals: Arneis (85%) and Sauvignon (15%)

Aspect: facing west (Gallarini) and east (Granera)

Soil: mainly calcareous-siliceous, in other words the “white soil” well-suited to the production of quality wines that will withstand the test of time.

In the vineyard: the vines are trained on a low wire trellis system, and pruned using the arched Guyot method. The various growing operations are performed paying close attention to environmental aspects, so only low-impact plant protection products with no harmful residues for human health are used. Manuring is carried out using organic products, and green manuring with leguminous weeds which are mulched when the plants are adult to increase the organic fraction in the soil. No chemical herbicides are used, with the grass between the vines being controlled only by mowing.

Harvest: the grapes are picked selectively by hand early in September, when they have ripened to perfection.

Vinification: on their arrival at the winery the grapes are immediately pressed softly, separating the juice from the skins and stalks. The fermentation takes place in stainless steel at a controlled temperature (18°- 20°C). Sulphur dioxide is used selectively to a very limited extent under the form of potassium metabisulfite.

Ageing: the wine is stored for 3 months in stainless steel, and then matures for at least 3 months in the bottle. At the end of processing, the sulphur dioxide content is less than 90 mg/litre, compared to the legally-permitted maximum of 200 mg.

Tasting notes: intense straw yellow, with highlights that start out greenish before softening to an old golden hue; delicate, expansive nose clearly showing floral notes and fresh fruit, and rounded off by intriguing mineral undertones. Bold and full-bodied on the mouth, with lovely elegance and an appealing bitterish note on the finish, along with hints of Golden Delicious apples.

Food pairings: excellent as an aperitif. A classic wine for serving with fish, seafood, and white meat and vegetable starters. Thanks to an interesting structure, it will also go well with pasta dishes and white meat mains which are not too full of flavour.

Service: recommended in tulip glasses at 10-12°C.

Storage: kept lying down, protected from the light and vibrations, it will give of its best for up to 3 or 4 years after the vintage.