CACHET WINE

Arneis Langhe, Mario Giribaldi

Code ARNE001

Elegant and focused organic wine made from Arneis grapes that are indigenous to the Langhe region in northern Italy. The word translates to little rascal in mother tongue.

Tasting Notes:

Straw yellow colour with gold and green reflections. On the nose, the floral bouquet is intense, with notes of white flowers and dandelion. On tasting the floral notes are accompanied with ripe peach, apple and a hint of melon. Delicate and harmonious with a long and refreshing finish.



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Specification	
Vinification	This Arneis comes from Rodello with an altitude of 480 metres above sea level - the vineyard is made up exclusively of this indigenous grape. The terrain is hilly and enjoys south-east exposure and the soil is a medium texture, tending towards loamy-clay but is fertile and loose. The vinification involves a soft pressing of the grapes and cold soaking of the must for 24 hours. Fermentation happens at a controlled temperature of 18-20 C° for a duration of 30 days followed by a rest on lees for approximately ninety days. The wine is then aged in bottle for at least two months.
ABV	13.5%
Size	75cl
Drinking Window	Drink now
Country	Italy
Region	Piedmont
Type	White Wine
Grapes	Arneis
Genres	Organic, Vegan, Vegetarian
Vintage	2025
Style	Dry
Body	Elegant, crisp and refreshing
Producer	Azienda Agricola Mario Giribaldi
Producer Overview	The Giribaldi Winery which started in the 20th Century exports 70% of its production all over the world.
Closure Type	Cork
Food Matches	Drink on its own as an aperitif, or with light vegetarian starters, fish or sushi.
Press Comments	Highly Commended Wine Merchant Top 100, 2026: "Restrained and subtle tangerine nose; discreet charm at a good price." Victoria Moore, The Telegraph, February 2025, 'The best wines to crack at the start of the evening': "Icily crisp and clean with long, narrow lemon notes and a hint of bay. If you're a fan of Greek assyrtiko, then give this one a go." Victoria Moore, Instagram, February 2025: "A cool arneis from Piemonte, all long, clean lines with notes of fresh and preserved lemon and bay. For this one I made pesto (Claudia Roden recipe) which I stirred through trofie with green beans. **Read more online**