



TENUTA IL FINALE

## VINTAGE REPORT

# Langhe Arneis

DOC 2023

### VITICULTURE

Exceptional care is taken in the vineyard, with the use of natural sulphurous agents to protect the vines. With a focus on manual and mechanical mowing between the rows we maintain soil health and biodiversity. All grapes are meticulously hand-harvested to ensure optimal selection and quality.

### WINEMAKING

Following the harvest, grapes are gently transported in small crates and soft-pressed immediately upon arrival at the cellar. The must is naturally separated from the skins by gravity flow.

Fermentation takes place at controlled low temperatures in stainless steel tanks, preserving the wine's aromatic integrity. To prevent malolactic fermentation and retain freshness, the wine is then stored at +4°C.

### PROFILE

The Langhe Arneis DOC 2023 from Tenuta Il Finale captures the essence of Piemonte, a region famed for its PGI hazelnuts, prized white truffles and culinary heritage. Sourced from a sustainably farmed, northwest-facing vineyard in Neviglie at 460m above sea level, this expressive white wine is both elegant and terroir-driven. Delicate handling and cool fermentation result in a vibrant and aromatic profile, with lifted floral notes and a crisp, refined finish.

### PAIRING

Best enjoyed chilled at 10–12°C, this versatile Arneis pairs beautifully with fresh salads, delicate fish dishes, pan-seared poultry and light appetisers, striking the perfect balance between sophistication and approachability.



### TECHNICAL INFORMATION

#### Vintage

2023

#### Appellation

Langhe Arneis DOC

#### Location

Neviglie

#### Exposure and altitude

North/west facing 460m

#### Grape

100% Arneis

#### Age of Vines

10 years

#### Vine Training System

Guyot

#### Residual Sugar

0.29g/l

#### Total Acidity

5.0g/l

#### pH

3.42

#### Alcohol content

14% vol

#### Serving temperature

10/12 °C

N44.6885° E08.1235°

### TASTING NOTES

*"Elegant and expressive, this Langhe Arneis shows floral notes of acacia, white peach and chamomile, with subtle hints of almond and crushed stone. The palate is fresh and textured revealing orchard fruit, citrus zest and a mineral, gently saline finish. Bright acidity and restrained winemaking make this a truly versatile, food-friendly white"*

**Wayne Baxendale, Head Sommelier**

*"Pale lemon with green hues, showcasing stone fruit, ripe lemon and floral aromas. Crisp minerality enhances the fruit-forward profile, with a light white pepper finish"*

**Yan Li DipWSET**

*"Impressive with intensity, weight and craftsmanship displaying stone fruit, lemon zest and floral notes. Its vibrant acidity, structure and subtle almond hints lead to a clean, lingering finish, showcasing finesse and balance"*

**David Pinchard, Founding Father of Libération Tardive Foundation**

*"Fresh, fruit-driven and quietly elegant. Peach, pear and chamomile on a clean, citrus-lined palate. Understated nose but delivers generous fruit with bright acidity and a crisp, floral finish. A classic food-friendly white – quaffable and well balanced"*

**Dominic Buckwell DipWSET**



TENUTA IL FINALE

## IN THE VINEYARD



Tenuta il Finale is a boutique wine estate in the heart of Castagnole delle Lanze, Piemonte, which is celebrated for its dedication to preserving and elevating the region's rich winemaking heritage.

Specialising in traditional Piedmontese varietals including old-vine Barbera, Nebbiolo, Dolcetto and Arneis, the estate's vineyards benefit from limestone-rich soils, steep slopes and ideal sun exposure, creating the perfect conditions for crafting wines of exceptional character. From the 40-65 year-old Barbera vines of Vigneto Il Finale to the steep slopes of Vigneto Fontanavi, the viticultural team carefully nurtures the land, employing sustainable practices and minimal intervention. This includes hand-harvesting, natural fermentation and extended ageing in French oak to craft wines with balance and poise.

Whether it's the vibrant Barbera d'Asti DOCG or the elegant Langhe Arneis DOC, Tenuta il Finale invites wine enthusiasts to experience the passion and tradition poured into every bottle.

### 2023 VINTAGE REPORT

#### A RETURN TO BALANCE AFTER EXTREMES

2023 presented a balanced growing season, benefiting from timely rainfall and moderate temperatures. Spring began with adequate rainfall, replenishing water reserves after the dry 2022 vintage and bud break occurred on time in April. Summer was challenging, seeing periods of intense heat especially in September. The harvest started slightly sooner than usual in early September for Arneis, followed by Barbera in mid-to-late September. The fruit was healthy, with small, concentrated berries.

*"Without question, both the Langhe Arneis DOC and Barbera d'Asti DOCG from Tenuta Il Finale stand as testament to this burgeoning estate's pursuit of excellence – offering a genuine expression of Piemonte's distinctive terroir, time-honoured traditions and gastronomic spirit in every drop"*

**Francesca Bridgewater**

Wine writer and member of the British Guild of Travel Writers

*"Tenuta Il Finale exemplifies visionary winemaking. The team's commitment to crafting wines that embody 'time in a bottle' reflects the essence of Piemonte's heritage. Early adopters of this philosophy will reap immense rewards"*

**David Pinchard**

Founding Father of Libération Tardive Foundation

### TENUTA IL FINALE SOCIETÀ AGRICOLA A.R.L.

3 Strada Fontanavi | 14055 Costigliole d'Asti | Piemonte | Italy

info@tenutailfinale.com | winesales@tenutailfinale.com

[www.tenutailfinale.com](http://www.tenutailfinale.com)

