



TENUTA IL FINALE

VINTAGE REPORT

Langhe Arneis

DOC 2024

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 2024 from Tenuta il Finale captures the essence of Piemonte, a region celebrated for its PGI hazelnuts, prized white truffles and rich culinary heritage. Sourced from a sustainably farmed, northwest-facing vineyard in Neviglie at 460m above sea level, this expressive white offers a fresh, mineral-driven aromatic profile with lifted floral notes that unfold into a crisp, refined finish. Its vibrancy is a direct result of our distinctive terroir and the meticulous care we apply at every stage of winemaking, from delicate handling to cool fermentation, producing a wine that is both elegant and unmistakably Piemontese.

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

2024

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

0.15g/l

Total Acidity

5.1g/l

pH

3.39

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 VINEYARDS



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

In close alignment with The Old Vine Conference, the estate specialises in traditional Piemontese varieties including old-vine Barbera, Nebbiolo, Dolcetto and Arneis. The 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 subtle ageing in French oak where appropriate to craft wines with balance, elegance and poise.

2024 VINTAGE REPORT

A SEASON OF VIGILANCE AND REWARD

The 2024 vintage was shaped by a cool, wet spring that replenished water reserves but demanded constant vigilance against disease pressure. A warm, temperate summer followed allowing for steady, balanced ripening without the extremes of recent years. Harvest arrived later than usual, but the extended ripening period brought depth, freshness and refined aromatics to the fruit. While yields were modest, quality was widely praised, with the resulting wines showing remarkable aromatic precision, clarity and excellent ageing potential.

"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

