



CASCINA
GALARIN

Barivel

LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

ARNEIS



PRODUCTION AREA

Neive, south of Piedmont,
between Langhe and Monferrato

Soils profile: calcareous with some clay and
a little bit of sand

Average vineyard altitude: mt 250-280

Vine density per hectare: 4000-5000 vines per Ha

Training System: Guyot modified with arc

Percentage of grape varieties: 100% Arneis

WINEMAKING

The grapes are selected by hand.

They are crushed, pressed and naturally clarified.
Alcoholic fermentation is made in stainless steel
autoclave at low temperature (14-16°C) for almost
a month.

Wine is kept in contact with his fermentation lees
until bottling, with a weekly batonnage.

Alcohol by Volume 12-13%;

Total acidity: 5,5-6 ‰

PROFILE

A crisp sunshine yellow color with fresh floral,
citrus and melon aromas with hints of almond. An
unoaked, medium bodied, dry white wine, the Arneis
is well-balanced, elegant with good complexity and
a lingering finish.

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