

*Barivel*

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## 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

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### 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.

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*Alcohol by Volume* 12-13%;

*Total acidity:* 5,5-6 ‰

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### 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.

