



# Ansì Bianco - Arneis

Arneis is an old, native Southern Piedmont grape-variety which is synonymous in particular with the hills of the Roero. With its intense, straw-yellow hues, nose of fresh fruit and flowers like chamomile, and delicate spicy notes reminiscent of white pepper, Ansì Arneis encapsulates the Casina Bric philosophy of working vineyards and native varieties with patience and dedication in terroirs as unique as the Langhe and Roero.

<i>Grape type:</i>	<i>Arneis</i>
<i>Wine producer:</i>	<i>Gianluca Viberti</i>
<i>Designation:</i>	<i>LANGHE DOC ARNEIS</i>
<i>Type:</i>	<i>White</i>
<i>Vineyards:</i>	<i>Village of Guarene d’Alba</i>
<i>Soil:</i>	<i>Clayey silt with clear veins of sand</i>

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### *Harvest:*

Picked by hand into small 20kg boxes in the first/second week of September

### *Winemaking:*

Crushing and destemming, followed by soft pressing of the grapes using a pneumatic press. Cold settling and fermentation of the must at a temperature of 16-18° for 15-20 days. A period of around six months sur lie follows, stirring the lees and sediment to give the wine softness and elegance, and bring out the identity of the Arneis variety and the growing area.

### *Wine profile:*

Intense straw yellow, showing fresh fruit and wild flowers on the nose blending nicely with the wine’s minerality and freshness. On the mouth it is full-bodied, round and lingering. An easy-drinking wine with the structure to ensure lengthy development over time.

### *Additional notes:*

As with Casina Bric’s other wines, rather than replicating other wines already available on the market, Arneis Ansì clearly sets out to offer consumers a unique product that reflects the value of native vines such as Arneis and the local terroir. A perfect wine for pairing with starters and fish, and serving as an aperitif accompanied by semi-soft cheeses.