

Langhe Arneis DOC

An important white wine from an autochthonous vine with white grapes. Straw yellow in colour, brilliant with a fruity and floral bouquet. Well structured, harmonic and fresh to taste.

The grapes are grown in the borough of Neive in a south-facing vineyard.

Product Name: Langhe Arneis DOC
Cépage: arneis
Appellation: Langhe Arneis
Classification: DOC
Color: white
Type: still
Country/Region: Neive – Piedmont
Alcohol percentage: 13%
Sugar rate: 0,14 g/l
Number of bottles produced: 2500

WINEMAKING

Method: soft pressing of whole grapes at 0,6 bar. The fermentation takes place in stainless steel tanks, begins with the selected yeast inoculation and lasts about 20 days at regulated temperature 16 °C. The new wine is then transferred into another steel tanks where it remains for 2 months with frequent battonage. For preserve the Wine's fresh and young characteristics don't start malolactic fermentation, late is bottled.

Temperature: 16 °C

Length: 20 days

Malolactic: no

aging: 2 months on fine lees at 12 °C with batonnage

Wood type: stainless steel tanks with temperature control

Minimum aging in bottle: 1 months

VINEYARD

% of Grape / Cépage: arneis 100%

Soil: calcareus marl

Exposure: South

Agricultural method: Conventional

Year of plantation: 2012

Type of harvest: manual in cases

Geolocation: 44°42'28 N 8°05'29 E

BOTTLE

Empty bottle weight: 575 g

Aging potential: 3 years

Cork size: 24x44

Cork material: micro agglomerated cork

Bottle type: Albeisa Traditional

Number of bottles per box: 6-12

Box size: 6 bot. 26x18x31 – 12 bott 26x32x34

CHEMICAL ANALYSIS

Dry extract: 18,04 g/l

Total acidity: 4,91 g/l (tartaric acid equivalent)

Volatile acidity: 0,60 g/l (acetic acid equivalent)

Total SO2: 75 mg/l

Free SO2: 30 mg/l



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