

CASINA BRIC

ANSÌ BIANCO

Piedmont , Italy



Availability	Private import
Human	Gianluca Viberti
Millésime	2016
Appellation	Langhe DOC
Lieu, Lieux-Dits	Roero
Sols	Clay Limestone
Altitude Des Vignes	300 meters above sea level
Orientation	South-East
Cépages	100% Arneis
Viticulture	Organic
Palissage	Guyot
Pi/Hect	4 000 ft/ha
HI/Hect	60 hl/ha
Vendanges	Hand harvested
Vinification	Crushing and destemming, followed by gentle pressing of the grapes using a pneumatic press. Cold decantation and fermentation of the must at a temperature of 16-18 ° for 15-20 days. A period of about six months ensues, stirring the lees and sediments
Levures	Indigenous
Élevage	Aging on lees in concrete and stainless steel tanks. First racking after alcoholic fermentation, but remains on lees for 10 months with daily stirring, thin natural decantation by lowering the temperature (0 to -3) and bottling.
Volume D'alcool	14.5% alc./vol.
Sulfites	53 mg/l
Sucre Résiduel	3.3 g/l
Acidité Totale	5.4 g/l
Color	Pale yellow
Degustation	Aromas of fresh fruits and wild flowers that blend well with the minerality and freshness of the wine. On the palate, it is full-bodied, round and persistent. An easy drinking wine with the structure to ensure an extended development over time.
Temperature Of Service	12 °C

BOIRES