



Langhe DOC Arneis

One of the few white wines among a land where red wines dominate, this wine is born from the indigenous, wellknown grape of Arneis. It has a fine yellow-straw color and floral fragrances that recalls scents of acacia, wild flowers and honey. It is a fresh, flavourful, pleasantly tart and definately inviting wine.
It is an excellent aperitif and pairs.



TECHNICAL DATA

Composition of the soil: grounds mainly clayey.

Planting Density: about 4500 per ha.

Breeding system: Gouyot.

Grape Harvesting: middle of September; manual harvest in wooden baskets.

Vinification: after grape-harvesting , they are carried to the winery where they are softly pressed, then filtered. Fermentation is starting, at controlled temperature, adding selectioned yeasts.

ORGANOLEPTIC DATA

Classification: Langhe DOC Arneis

Grape: Arneis

Colour: straw yellow color.

Perfume: delicate and fresh fragrance, floral and fruity.

Taste: dry taste, delicious and harmonious.

Coupling: fresh aperitif, it's good with hors-d'oeuvre and fresh "pasta", best with fish.

ANALYTIC DATA

Alcohol Content: 13% vol

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