



EXOTIC AND VIBRANT PIEDMONTESE WHITE

BRANDINI

LANGHE • PIEDMONT

Arneis

The Brandini estate is perched atop a hill overlooking Brandini, a small village in La Morra. The winery focuses on viticultural excellence and authenticity with exhaustive approaches to trimming, pruning and harvesting (complete physiological ripeness), as well as minimizing environmental-impact.

Originating in Piedmont, Arneis is most commonly found in the hills of the Roero, northwest of Alba, although the grape can also be used to produce DOC wines in Langhe. Meaning "little rascal" in Piedmontese (a reference to the varietal's typically difficult cultivation), the low-yielding Arneis produces crisp, floral white wines that tend to be dry and relatively full-bodied, often with aromatic notes of pears and apricots.

For centuries the white Arneis grape was used to soften the tannins and harshness of Nebbiolo in Barolo, hence the varietal's colloquial name of *Barolo Bianco*, or "white Barolo". In the 20th century, as Barolo producers pursued 100% varietal Nebbiolo, Arneis acreage steadily declined, ultimately almost reaching extinction in the 1970's. Fortunately, the 1980's saw resurging consumer and winemaker interest in white Piedmont wines, driving an increase in Arneis plantings since that time. Winemakers have since discovered the chalky, sandy soils around Roero impart more acidity and structure to the wines, while Arneis planted to sandy, clay soils develops an elegant and exotic perfume.



ARNEIS *Langhe, Piedmont*

100% Arneis harvested from vines ranging from 5 to an impressive 50 years of age, fermented in stainless steel to protect the unique fruit character and verve of this exciting varietal

floral and fruity nose with hints of white prune; medium-bodied, fresh and balanced on the palate with hints of peach and a long mineral finish; an splendid Summer aperitif as well as a wonderful accompaniment to fish, shellfish, chicken and cream-based pasta sauces

exciting territory for the Anything-But-Chardonnay crowd!

Thank you for your time and for your interest in Connoisseur wines.