



## Roero Arneis

**Designation:** Roero Arneis D.O.C.G.

**Grape variety:** Arneis 100%

The grapes are from selected vineyards, characterized by limestone- and clay-rich soil, in the municipality of Santo Stefano Roero in the heart of the Roero region. The average age of the Guyot-cultivated vines is around 31 years and the average density per hectare is 4,500-5,000 plants.

**Winemaking:** the grapes are harvested by hand. After destemming and gentle pressing, fermentation, which is very slow to maintain the fresh and intense fruity flavor, takes place in steel containers at a temperature of 14-16°C. Halfway through the fermentation, the tank is hermetically sealed in order to reabsorb a small amount of natural CO<sub>2</sub>. This wine does not undergo malolactic fermentation.

**Ageing:** the wine remains on the lees in steel tanks until it is time to bottle it.

**Description:** straw-yellow color with fresh floral, citrus and melon aromas, and mineral and almond notes. A dry, medium-bodied wine with fresh acidity. Well-balanced, elegant and with good complexity and persistence.

