



Roero Arneis 2023

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 around early September. 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 CO₂. 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.

