Arneis Roero 2021





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

Grape Variety: Arneis 100%

Vineyard: The grapes to produce this wine were sourced from selected vineyard sites located in the heart of the Roero winegrowing area, around the village of Santo Stefano Roero. Here the soils are made of calcareous marl (with a high content of marine fossils). The grapevines, trained in the Guyot trellis system, have an average age of 30 years and are planted at a density of 4.500 to 5.000 plants per hectare.

Winemaking: Hand-picked in mid-September of 2021, the grapes were destemmed and then gently pressed. This is followed by the alcoholic fermentation that takes place in stainless steel tanks, very slowly at a temperature ranging from 14 to 16 °C, to preserve the freshness and intensity of the fruit aromas and flavours in the wine. Halfway through alcoholic fermentation the tank is sealed to reabsorb a small quantity of natural CO2. The wine does not undergo malolactic fermentation. It is aged in stainless steel tanks on its fine lees until bottling.

Description: Brilliant straw-yellow colour. Refined, quite pronounced, fresh nose with aromatical notes of ripe yellow fruit (melon), citrus, floral and mineral nuances, with a hint of almond. Medium-bodied on the palate, is has good intensity and crisp acidity. Well-balanced, elegant, with good complexity and a lingering aftertaste with a distinct hint of salinity.

Food Pairings: As an aperitif with light hors d'oeuvres, vegetables, raw fish, salads, light soups, simple veal, pork and chicken dishes and creamy cheese.

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