



VINTAGE 2022

Roero Arneis DOCG

Very delicate straw yellow color with greenish highlights. Its aroma is broad, fragrant with hints of fresh fruit, acacia flowers and honey.

The flavor is dry, harmonious, with good body and great flavor.

It is appreciated by those who like wines with strong aromatic overtones, elegant and able to accompany simple appetizers, hors d'oeuvres and delicate first courses.

It goes well with aperitifs and appetizers, both seafood and vegetable-based. It is perfect with dishes with gentle flavors, such as white risotto or with asparagus, gnocchi alla bava, shellfish and unsalted fish.

The delicacy of these dishes will be enhanced by the subtlety of the bouquet, savoriness and compelling harmony of a sumptuous wine from our land.

Base information

Product name: Roero Arneis DOCG

Varietal: Arneis

Denomination: Roero Arneis

Classification: DOCG

Color: white

Type: still

Country/Region: Piedmont

Vintage: 2022

Alcohol content: 13.87

Residual sugar: 3.6

Number of bottles produced: 8,000

Vineyard

% Grapes/Vine: 100% Arneis

Soil: medium-textured

Exposure: South, Southwest

Agricultural method: Conventional

Year of implantation: 2001

Harvest date: 10/09/2022

Type of Harvest: Manual

Geolocation: Montaldo Roero

Winemaking

Method: Press-destemming, white wine-making, in temperature-controlled stainless steel tanks. Maturation for 3 months in stainless steel tanks on fine lees (depending on vintage). Aged for 3 months in bottle.

Temperature: 28° C

Duration: 6 days

Malolactic: Done

Aging: In bottle

Minimum time in bottle: 2 months

Bottle

Weight of the empty bottle: 450 g

Bottling date: 01/01/2023

Aging potential: 3 years

Cork size: 24x44

Cork material: diam

Bottle type: Albeisa

Number of bottles per box: 12

Box size: 36x32x28

