


ROERO ARNEIS

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA



GRAPE VARIETY	ARNEIS (100%)
VINEYARDS	THIS IS ONE OF OUR FIRST IMPLANT IN THE ROERO AREA, ON THE LEFT SIDE OF TANARO RIVER THE STRATA OF CLAY ARE EXTREMELY DEPTH, ABOUT 3-4 METRES. THE SURFACE, RICH IN SILICEOUS LIMESTONE, IS ON THE CONTRARY THE PARTICULAR CHARACTERISTIC OF A MELTED SOIL, RICH IN MICROELEMENTS, WHICH IS SUITABLE FOR THE ARNEIS-WINE.
SOIL	EAST, SOUTH – EAST
EXPOSURE	FROM 220 TO 250 METERS ABOVE SEE LEVEL
ALTITUDE	4500-5000 PLANTS PER HECTARE
DENSITY OF THE VINEYARDS	7000-10000 KG OF GRAPES
YIELD/ HECTARE	END OF AUGUST, BEGINNING OF SEPTEMBER
HARVEST PERIOD	THE GRAPES, HAND HARVESTED, ARE PLACED INTO BASKETS AND THEN KEPT FOR 10 DAYS IN FRIDGE AT A TEMPERATURE OF 0°C. GRAPES ARE GENTLY PRESSED. IN A FEW HOURS THE JUICE DECANTS AND THE FERMENTATION STARTS AT LOW TEMPERATURE IN STAINLESS STEEL TANKS. DURING THE REFINING THAT LASTS FOR 4-5 MONTHS, WE PUMP THE LEES FROM THE BOTTOM OF THE TANK TO THE TOP IN ORDER TO FAVOURITE THE WORK OF THE YEASTS.
VINIFICATION	 Standard 0,75 L
FORMATS	
COLOR	PALE YELLOW
FOOD PAIRING	APPETIZERS, VEGETABLE DISHES, FISH
SERVING TEMPERATURE	10°C