

# Vietti



## Roero Arneis 2010

**Designation:** Estate-bottled, Roero Arneis DOC

**Region:** Roero, Piedmont, Italy

**Grapes:** 100% Arneis

**Winemaking:** The grapes are selected from vineyards located in the middle of the Roero area, in Santo Stefano Roero. The vineyards are planted with 4.500-5.000 plants per hectare. Beginning in mid-September, grapes from 25-year-old vines in Santo Stefano Roero are harvested, pressed and clarified. The grapes are crushed, pressed and clarified. Alcoholic fermentation occurs in stainless steel autoclave at lower temperature (10-12°C) to preserve some natural CO2 from the fermentation.

**Aging:** There is no malolactic fermentation which preserves acidity and freshness. The wine is held in stainless steel tanks until bottling.

**Description:** Pale sunshine yellow color with fresh floral, citrus and melon aromas with hints of almonds. An unoaked, dry, medium bodied white wine with crisp acidity, the Arneis is well-balanced, elegant wine with good complexity and a lingering finish.

**Food Pairings:** As an aperitif with light hors d'oeuvres, crudités, seafood, salads, light soups, simply prepared veal, pork, chicken and creamy cheeses.

**Alcohol:** 13,5% Alc. by vol.

**Total Acidity:** 5.36 g/l

**Total dry extract:** 27,4 g/l



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