



Roero Arneis 2006

Variety: 100% Arneis

First Vintage: 1967

Vineyards: 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, which are almost 25 years old. Calcareous-clayey soil with sandy elements.

Wine Production by hectare: 50 hl

Harvest: between 5th and 12th September

Vinification: The grapes are crushed and pressed. The alcoholic fermentation occurs in stainless steel autoclave at lower temperature (12-14°C) in order to preserve some natural CO₂ from the fermentation. There is no malolactic fermentation which preserves acidity and freshness. Stirring lees for 3 months. The wine is held in stainless steel tanks until bottling. Bottled at the end of January-beginning of February

Bottles: 35.000 bottles by 750 ml.

