



Roero Arneis 2011

Designation: Estate-bottled, Roero Arneis DOCG

Region: Roero, Piemonte

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: 5,90 g/l

Total dry extract: 29,0 g/l

