

ROERO ARNEIS

Denominazione di Origine Controllata e Garantita



VINE VARIETY:

Arneis (100%).

VINEYARDS:

Located within the commune of Castellinaldo, region “Bric Cenciurio”; this is one of our first implant in the Roero area.

SOIL:

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.

Exposure: East, South - East.

Altitude: from 220 to 250 meters above see level.

Density of implant: 4500-5000 plants per hectare.

Guyot system with a number of 6 buds per stump, that enables a production of about 1,5 Kg. grapes per plant.

PRODUCTION/ HECTARE: 7000-8000 kg of grapes.

GRAPE HARVEST: Beginning of September.

VINIFICATION PROCESS:

Grapes mature for 15 days in freezer at a temperature of 0°C.

Grapes are mostly pressed. In a few hours the juice decants and the fermentation starts at low temperature in stainless steel tanks.

During the refining in stainless steel tanks, we pump the lees from the bottom of the tank to the top in order to favourite the work of the yeasts.

BOTTLING: March-April.

ALCOHOLIC CONTENT: 12,5 - 14 % vol.

BOTTLES PER YEAR: 8000.