

ROERO ARNEIS

Denominazione di Origine Controllata e Garantita

“Sito dei fossili”



VINE VARIETY:

Arneis (100%).

VINEYARDS:

Located within the commune of Castellinaldo, in the area “Bric Cenciurio”, that we called “sito dei fossili” because during the breaking-up of the soil, among the strata of marl, we found some fossils of leaves, fishes and grubs of dragon-fly. The vineyard was implanted in 1994.

SOIL:

By the root the soil is rich in stratified white marls mixed with strata of sand that guarantees a good drainage.
Exposure: East, South-East Altitude: 250 meters above sea level.
Thickness of implant: middle-high, 4500-5000 stumps per hectare.
Pruning system: Guyot.
During the first week in August the grapes are thinned out, in order to obtain a production of 1,3 kg plant.

YIELD/HECTARE:

6000-7000 kg of grapes.
The harvest begins during the first 15 days in September after a super-ripeness of the grapes.

VINIFICATION PROCESS:

The grapes, collected into the crates, remain for about two weeks in freezers at a temperature of 0°C.
Here the skins end the maturation process so that the aromatic substances can quickly flow in the juice during the pressing.
The grapes are softly pressed. The most is decanted by nature, and then it is ready for the wine making process that takes place for 40 days in oak-cask (2500 liters).
The wine is aged for 6 months. During this period we pump the yeasts and the thin lees from the bottom of the tank to the top.

BOTTLING:

May - June.

ALCOHOLIC CONTENT: 13 - 14% vol.

BOTTLES PER YEAR:

9000.