

Roero Arneis d.o.c.g.

ANTERISIO



GRAPE VARIETY: Arneis 100%

VINEYARDS: Canale Piedmont - Italy. Anterisio sub-area mentioned since 1041, is one of the most rich in history. It was a fief, among others, of the 'Domini d'Anterisio' and the Roero family had extensive properties. Recognized as one of the most suitable areas for the cultivation of Arneis.

SOIL: Clay - calcareous

HARVEST: First decade of September

VINIFICATION: After careful evaluation to determine the exact time of harvest that reconciles the optimal values of sugars and acids, the grapes are collected in small perforated boxes weighing about 20 kg and stored for one night, until crushing the next morning, in a cold room at a temperature of 0-2 °C. The vinification followed is very particular because the concept of maceration between skin and must is also applied to a white wine. In this way we obtain an enrichment of the wine in terms of aromas and structure, with the guarantee of an excellent longevity. All the processes, from grape harvesting to maceration are carried out cold to avoid extracting too much coloring matter, hence the name of cryomaceration. For the subsequent operations the wine is stored exclusively in steel tanks and is bottled in March.

SENSORY PROFILE: The color is straw yellow with greenish reflections. The aroma is very intense and persistent, with hints of apricot and apple, with final notes of chamomile and in some years is even spicy. In the mouth the wine is savory, well structured and harmonious. It accompanies appetizers, pasta and risotto first courses, seafood dishes.

TASTING TEMPERATURE: 8°C