



Roero Arneis



Varietal: 100% Arneis

Production: 48.000 bottles

Soil: fine sand, low % of silt and clay

Exposure and altitude: various – 280/230 m above sea level

Harvest: manual, at the beginning of September

Training system: vertical trellised

Pruning: Guyot

Planting Density: 4800-5000 plants/ha

Yield: 70 hl/ha

Vinification: 70% light pressing, fermentation in stainless steel at controlled temperature, protection from oxygen; 30% maceration; fermentation in stainless steel vats

Aging: 3-8 months in stainless steel vats with lees contact.

Serving temperature: 10-12°



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