



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: at least 4 months in stainless steel vats

Serving temperature: 10-12°



Azienda Agricola Matteo Correggia di Costa Ornella

Via Santo Stefano Roero, 124 - 12043 Canale d'Alba (CN) - Tel. +39 0173 978009 Fax +39 0173 959849
cantina@matteocorreggia.com - www.matteocorreggia.com