

Arneis DOCG



Region: Piemonte

Varietal: 100% Arneis

Vineyard: Family-owned hillside vineyards since 1969 coming from the single vineyard “Cortine” in the village of Guarene in the Roero district.

Soil: Mostly marl

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 250-400 feet above sea level

Total Production: 6000 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented at a low 5°C. The wine is moved into stainless steels vats for another 6-8 months to evolve. After bottling, the wine is aged in the cellars for 3 months and then released.

Alcohol Content: 13.5%.

Residual Sugar: 5g/liter

Color: Straw yellow color with greenish highlights.

Bouquet: Pear, lemon and white peach notes with minerality.

Tasting Notes: Perfect balance of citrus fruits including lemon, hazelnut herbs and sage notes.

Food Pairing: Excellent with all types of seafood, soups, pasta in light sauces and pork.

Ageing: 3-5 years

Serving Temp: 55°F (13°C)

UPC: 783655006

