

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.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

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)

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