

# ROERO DOCG ARNEIS METODO CLASSICO PAS DOSÉ RITASTÈ

## GRAPE VARIETY

ARNEIS

## LAND VINEYARDS

VINEYARDS LOCATED IN THE MUNICIPALITIES OF SANTA VITTORIA  
AND POCAPAGLIA

## ALTITUDE

250-340 M.A.S.L.

## BREEDING

ESPALIER WITH GUYOT PRUNING

## WINEMAKING

THE GRAPES ARE HARVESTED EARLY IN ORDER TO PRESERVE THE RIGHT ACIDITY, GENTLY PRESSED AND THEN VINIFIED IN STAINLESS STEEL TANKS AT A TEMPERATURE OF APPROXIMATELY 15° C. AFTER RE-FERMENTATION IN THE BOTTLE, THE WINE REMAINS AT LEAST FIVE YEARS ON THE LEES WITH A LONG PERIOD OF REMUAGE, WHICH IS CARRIED OUT PERSONALLY BY HAND.

## SERVICE

CONSUMPTION AT A TEMPERATURE OF 8° C IS RECOMMENDED

## FORMATS

0.75 LITRES AND 1.5 LITRES

