

# ROERO DOCG ARNEIS

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## GRAPE VARIETY

ARNEIS

## LAND VINEYARDS

THREE VINEYARDS LOCATED IN POCAPAGLIA AND SANTA VITTORIA D'ALBA

## ALTITUDE

250-340 M.A.S.L.

## BREEDING

ESPALIER WITH GUYOT PRUNING

## WINEMAKING

DURING THE HARVEST, THE GRAPES ARE SELECTED AND PICKED BY HAND INTO 20 KG CRATES.

WE FERMENT EACH VINEYARD SEPARATELY IN STEEL TANKS AT A CONTROLLED TEMPERATURE OF 14-15° C IN ORDER TO PRESERVE ALL THE VARIETAL AROMAS.

SUBSEQUENTLY, THE DIFFERENT MASSES ARE COMBINED TO OBTAIN A SINGLE WINE, WHICH MATURES SUR LIE FOR SEVERAL MONTHS BEFORE BEING BOTTLED.

## SERVICE

CONSUMPTION AT A TEMPERATURE OF 11°-12° C IS RECOMMENDED

## FORMATS

0.75 LITRES

