

ROERO DOCG ARNEIS RISERVA

BRICCO DELLE PASSERE

GRAPE VARIETY

ARNEIS

LAND VINEYARDS

SINGLE VINEYARD LOCATED IN THE COMMUNE OF POCAPAGLIA, IN THE MGA BRICCO DELLE PASSERE, CHARACTERISED BY A LOAMY-LOAMY SOIL.
21% SAND, 55% SILT, 24% CLAY

ALTITUDE

260-310 M.A.S.L.

BREEDING

ESPALIER WITH GUYOT PRUNING

WINEMAKING

DURING THE HARVEST, THE BEST GRAPES OF BRICCO DELLE PASSERE ARE SELECTED AND HAND-PICKED IN 20 KG CRATES. THE GRAPES UNDERGO A SHORT COLD MACERATION: THEY ARE KEPT FOR A FEW HOURS AT A VERY LOW TEMPERATURE, SO THAT THE BEST AROMAS AND COMPLEXITY CAN BE EXTRACTED FROM THE SKIN. FOLLOWING THE SOFT PRESSING, ALCOHOLIC FERMENTATION TAKES PLACE IN STEEL TANKS AT A CONTROLLED TEMPERATURE OF 14-15°C. THE WINE MATURES SUR LIE FOR ABOUT 10 MONTHS, IN ORDER TO INCREASE ITS STRUCTURE AND LONGEVITY. IT COMPLETES ITS AGEING IN THE BOTTLE FOR AT LEAST 8 MONTHS, BECOMING HIGH QUALITY RESERVE

SERVICE

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

FORMATS

0.75 LITRES AND 1.5 LITRES

