

# ROERO ARNEIS

## D.O.C.G.

### ITALIAN FINE WHITE WINE

The Vinum Roero Arneis D.O.C.G. is a fine white wine, with grapes supplied by 25 year old vines. These vines are located on the hills at 300m above sea level with South West exposure.

During the 60's only a few vines of Arneis survived the phylloxera parasite, and as of today the Roero Arneis is the best white wine produced in the red wine's land. The Arneis grape was cultivated in the Monferrato area since the Roman Empire. Some vines were raised right beside the Nebbiolo vines, in order to invite the birds to eat those succulent grapes and preserve the Nebbiolo's ones.

Roberto does a meticulous selection of the best grapes first in the vineyard, then in the cellar. After a soft pressing the alcoholic fermentation starts, adding native organic yeasts in stainless steel tanks at a temperature of 16°C. Once the alcoholic fermentation is complete, the The Vinum Roero Arneis will age on the yeasts for several months in order to create a white wine with longevity.

The result is a complex white wine, with a bouquet and aroma that presents the typical features of Arneis grapes as it evolves constantly in the glass. The perfect harmony and the full body allow this wine capable to compete with the best white wines in the world.



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**Vineyard:** The Vinum Estates

**Production Area:** Vezza d'Alba – Piedmont Region - Italy

**Grapes:** Arneis

**Yield:** 70 Q/Ha (6,500 bottles/year)

**Vinification:**

- Grapes are late harvested by hand in the middle of October, and only the best grapes are selected for the vinification
- Fermentation occurs for 15 days at 16°C in stainless steel tanks
- The aging process lasts an additional 6 months in stainless steel tanks
- After bottling, the wine ages an additional 3 months in the cellar

**Sugar:** 0.5 g/L

**Dry Extract:** 18 g/L

**Alcohol:** 13% Vol

**Aging:** 7 years

**Colour:** Straw yellow with golden hints

**Bouquet:** A fine and complex wine, with intense floral scents of vanilla and acacia, followed by hints of yellow peach and almond.

**Flavour:** The tasting evolves continuously in the palate, revealing a complex fine wine. It starts with an incredible freshness that after a few seconds turns into a rounded flavour of ripe white fruits with a warm and sweet sensation. The after taste has a marked minerality that perfectly completes and balances the flavours.

**Serving Suggestion:** Fish or vegetable appetizers, vegetable soups, cottage cheese.

