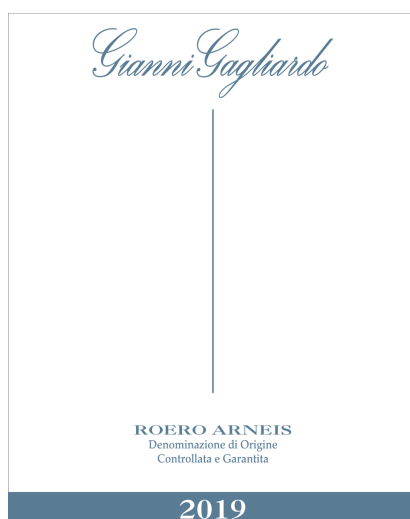




## Roero Arneis docg 2019

### Vintage description

The 2019 agricultural campaign started slowly due to the prolongation of the winter season until February, with the consequent delay of the spring season. Nonetheless, the vegetative recovery has been regular and the high temperatures of June, July and August combined with the water availability of the soil have created the conditions for rapid vegetative development. A long and mild autumn allowed for an excellent ripening of the grapes. The vintages with a long cycle like that of 2019 have always been considered excellent. The health status of the vineyards has always been more than good.



**Grapes:** 100% Arneis – **Harvest:** 20 September 2019 - **Vineyards:** Roero area - **Maceration:** no – **FML:** no -**Aging:** 5 months “sur lie” before bottling

### Data

Alcohol: 13%- Total acidity: 5,99 gr/l – Dry extract: 21 g/l

### Winemaker notes

The bunches are pressed very slowly. The must undergoes fermentation at controlled temperature. Malolactic fermentation is not done to preserve as much freshness as possible. During the short "sur lie" refinement the lees are constantly kept in motion.

### Tasting notes

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