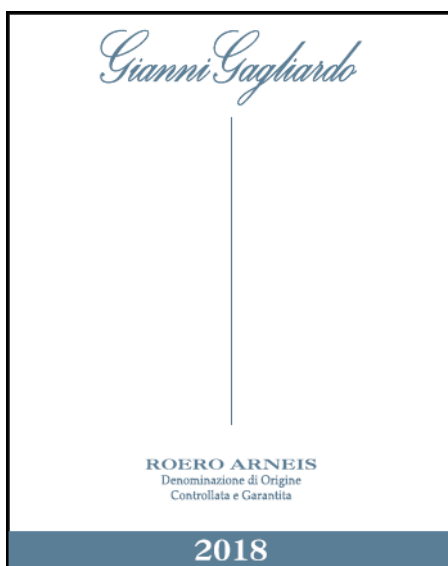




**Roero Arneis docg**  
**2018 1st VINTAGE**

**Vintage description**

The 2018 winter was long and with a lot of rain. This played an important role in re-establishing the water balance after the heat of 2017. Spring had a slow start and only in mid-July the temperature did rise significantly. This allowed for a fast ripening without however anticipating the harvest that enjoyed a very favorable September. Infact the climate of September and early October allowed us to leave the grapes on the plant longer where necessary. 2018 has been defined as a "traditional harvest" with great balance of its components.



**Grape:** 100% Arneis – **Harvest period:** September - **Vineyards:** Roero area - **Maceration:** no – **MLF:** no -**Ageing:** “sur lie” for 5 months before bottling

**Data**

Alcohol: 13%- Total acidity: 5,99 gr/l – Dry extract: 20,8 g/l

**Winemaker note**

The grapes are gently pressed. The juice undergoes a temperature controlled fermentation. Malo does not take place in order to preserve as much freshness as possible. During the short ageing "sur lie", the lees are constantly kept in motion.

**Tasting notes**

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