

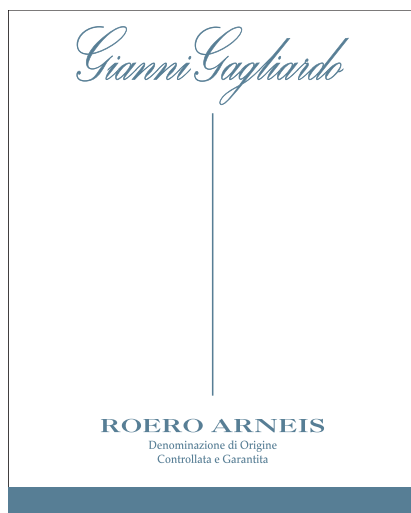


Roero Arneis docg 2021

Vintage description

The 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years. A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time.

In conclusion, we can say that remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.



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

Data

Alcohol: 13,50%- Total acidity: 5,94 gr/l – Dry extract: 18,2 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
