



M O S C O N E



The Arneis grape is commonly called "the white Nebbiolo" for its delicacy and the care required from the winegrower. The name "Arneis" derives from Piedmontese dialect and has two meanings: the first is "tool" (in Italian "Arnese") but it also means "untamable young boy".

ROERO ARNEIS D.O.C.G.

VINEYARD:

Municipality: Monticello d'Alba (Roero).

Grapes variety: Arneis 100%.

Exposure: South-East, South-West.

Soil structure: Mainly sand, and limestone.

Vine training: Guyot.

Altitude: 300-350 mt.

Harvesting method: Completely manual.

Harvesting period: Last part of August.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes at a low temperature aimed at obtaining only the noblest must.

Slow fermentation takes place without the marcs in stainless steel tanks at a low temperature to maintain the typical fruity and floral aromas. A period of rest, during which wine undergoes various battonage, precedes bottling.

Alcohol content: 13-14%

Format produced: 0,75 l.

TASTING NOTES:

Sight: Straw yellow with golden shades.

Smell: Aroma of white flowers and chamomile with hints of pear, honey, and almond.

Palate: Fresh, mineral, and harmonious wine, long lasting with herbaceous reminiscence and a pleasantly dry and almondy aftertaste.

SERVICE NOTES:

Ideal temperature: 10-12°.

Ideal glass: Medium wide glass for white wines with fruity aromas.

Pairings: Particularly suitable with the sweet hint of shellfishes and seafood risotto, soups and creams of vegetables, it is excellent also with fatty cheeses and oriental dishes, spicy and served with soy sauce.

Disposal

SCATOLA	BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
PAP 20	GL71	C/ALU 90	FOR 51	PAP 22
RACCOLTA CARTA	Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.				
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.				
Verifica le disposizioni del tuo Comune.				

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