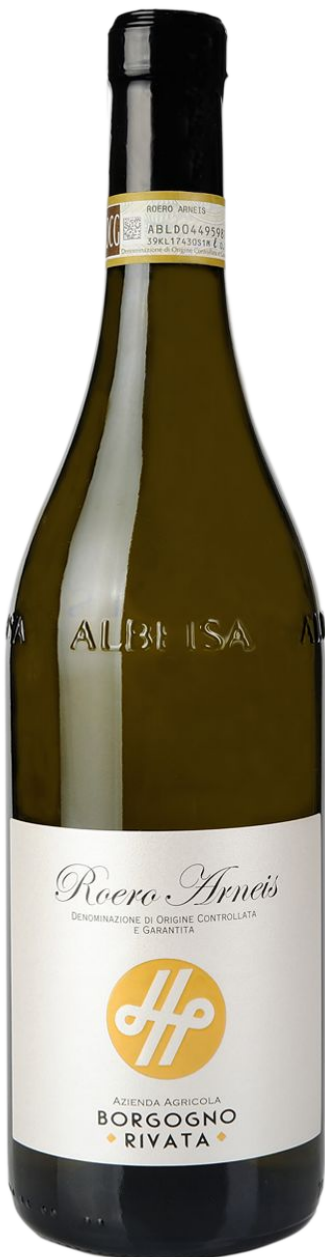


AZIENDA AGRICOLA
BORGOGNO
◆ RIVATA ◆

Roero Arneis DOCG

Its color is straw-yellow with greenish reflections; through its scent one can perceive the delicacy and freshness of fruity notes of peach, white and herbaceous flowers. In the mouth it's fresh and dry, with a typical bitter end. Ideal with seasoned cheeses and white meat and fish dishes. Goes particularly well with typical Piedmont cuisine dishes. Roero Arneis is also suitable for aperitifs and antipasti. Serving temperature: between 8-10 °C.



Basic information

Product name: Roero Arneis DOCG Type: still
Cépage: Arneis Country/Region: Piedmont / Italy
Appellation: Roero Arneis Alcohol percentage: 13.50
Classification: DOCG Number of bottles produced: 3,000
Color: white

Vinification

Method: de-stemming and soft pressing, fermentation for 20-25 days in stainless steel tanks at a controlled temperature of 16 °C and in the absence of oxygen with selected yeasts. Aging in steel tanks for 6-7 months with monthly bâtonnages. Temperature: 16° C
Lenght: 20 - 25 days
Minimum aging in bottle: 6 - 7 months

Vineyard

% of Grape/Cépage: 100% Arneis Year of plantation: 2010
Soil: medium texture Type of harvest: manual in wooden crates
Exposure: southeast
Agricultural method: guyot Geolocation: Roero

Bottle

Empty bottle weight: 575 g Cork material: cork agglomerate
Aging potential: 10 years Bottle type: Albeisa
Cork size: 24 x 44 mm