

MARCHESI DI BAROLO ROERO ARNEIS DOCG 2021



WINE INTRODUCTION

The grapes come from vineyards located on the steep hills of the Roero, formed predominantly of siliceous limestone soils, which are rich in quartz sands and very fine clays mixed with thin and brittle layers of sandstone. These soils are soft and permeable, providing the ideal conditions for expressing the fresh and fragrant aromas of the Arneis grape.

WINEWINEMAKING NOTES

The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed. Gentle pressing allows to extract only the noblest and most aromatic parts of the skin and the outer area of the grape. The must obtained is left to ferment in purity in thermo-conditioned steel tanks at a temperature of 13 - 14°C. The slow fermentation allows to fully develop the fresh and fragrant scents typical of the grape variety. Then it is stored in steel tanks at a low temperature, in the presence of its fermentation yeasts: this, in addition to preserving the freshness of the wine, makes it more long-lived, able to evolve even further once uncorked and poured in the glass.

APPEARANCE, AROMA AND TASTING NOTE

The colour is pale straw-yellow and, sometimes, shows light antique-gold hues. The aroma is fruity with fragrant scents of acacia flowers, rennet apples, peaches and green hazelnuts. The taste is fresh, fragrant and lightly mineral. Roero Arneis is well-matched with delicate, flavourful appetisers, such as veal with tuna sauce, vegetable soufflé, pasta with vegetables, and boiled or baked white meat. It is the perfect companion of raw or marinated fish.

WINE INFORMATION

Country:	Italy
Region:	Piedmont
Wine Type:	White
Producer:	Marchesi di Barolo
Wine Name:	Roero Arneis DOCG
Vintage:	2021
Principle Grape (%):	Arneis (100)
Closure:	Nomacorc
Winemaker Name:	Flavio Fenocchio
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.50%
Acid (g/L):	5.60
Bottle Size:	75cl
Case/Pack Size:	6x75cl