



## Roero Arneis Docg Spumante Brut Metodo Classico

**GRAPE VARIETY** Arneis 100%

**VINEYARD** We grow the grapes used for this wine in many "Arneis" vineyards that are all located in Monteu Roero, specifically in the "Rivetto" and "Santa Margherita" single vineyards, on a surface of 15 ha.

**SOIL** Medium consistency; limestone and sand are predominant.

**EXPOSURE** South-west

**ALTITUDE** From 220 to 310 m asl.

**TRAINING SYSTEM** Guyot, with its form modified as a small arch.

**CULTIVATION** During the vegetative cycle, we carry out all the works in the vineyards with great professionalism and respect for the environment and the landscape. Therefore, we avoid weeding and follow the integrated control method against potential diseases. In order to obtain best quality grapes, during summer clusters undergo a thinning process, according to the specific ripening ability of each vine.

**HARVEST** The harvest of the "Arneis" grapes for this wine is moved up, and it is usually carried out between the 20<sup>th</sup> and 30<sup>th</sup> August.

**VINIFICATION** In the cellar, after the grape pressing process, fermentation starts (without skin contact) in stainless steel containers. Such containers have a capacity of 100 and 200 hectolitres and their temperature is controlled.

**AGEING** After the draining off process, this wine base is left for a few months in stainless steel containers for ageing.

**BOTTLING AND SECONDARY FERMENTATION** In the month of June of the year after the harvesting of grapes this wine base is bottled. We add sugar and specific yeasts to it and then it starts its secondary fermentation.

**AGEING** The ageing process on yeasts of this wine carries on for at least 3 years, but sometimes it can last for even 5-6 years.

**DEGORGEMENT** According to market demand, in the cellar we place the bottles of this wine on racks and we turn them (*remuage on pupitres*). After that we freeze the bottle necks and we proceed with the *degorgement* process. Then the bottles are topped up with the same wine, used as *liqueur d'expédition*. After the corking process, this Spumante wine is left again in the bottles for some time, and then it is ready to be put on the market.

**PRODUCTION** The average annual production for this wine is 1,000 bottles.

**ORGANOLEPTIC FEATURES** This wine has an intense straw yellow colour, which is even more pleasant thanks to its bubbles and its fine and persistent perlage. Its perfume is floral, with hints of yarrow and chamomile mixed up with hints of toasted hazelnuts and bread crust. The taste of this wine is full and mouth filling, with a strong acidity that keeps it fresh and with an aftertaste of ripe fruit. Both the perfume and the taste of this Spumante are really persistent.

**GOOD MATCHES** It is really the perfect wine: ideal for happy hours, this Spumante is also the right choice for all your meals. It is at its best with delicate dishes of fish or molluscs, vegetables or white meat. It is also good with long pasta and rice with vegetables and seafood.

**STORAGE** The best place for storing this wine is in an underground cellar, with a constant temperature and without any light or noise.

