



ROERO ARNEIS DOCG • SERNÌ



Since 1500 the vine **Arneis** is cultivated in **Roero**. Here it has found its country of choice. But the history of this wine is more recent because once it was used as fruit or for the production of a sweet wine.

Its name is used in the dialect to indicate a smart and clever person; in some historical hints it appeared as “white nebbiolo” to evidence its characteristics and its noble structure.

The grapes of vineyards Linfrei and Passamurin come to ripeness towards the mid-September. After a careful choice of the grapes (“serni” in dialect means “chosen”), they are vinified in stainless steel tanks with controlled temperature (18-20 °C). When the fermentation is ended, the wine is left in contact with his leavens for some months.

The **Roero Arneis “Serni”** has a straw-yellow colour, its perfume is wide and refined with scent of fruit, flowers and leaven. The taste is well-balanced for the acidity supported by a rich structure, with a long ending.

These characteristics make this wine ready to be drunk since the following spring and persist at best for some years.

Vine: Arneis 100%

Soil: calcareous

Altitude: 300 m above sea level

Exposition: west

System of vine growth: Guyot

Nr. of vinestocks per hectare: 4000

Return in wine per hectare: 70 hl

Vintage: first half of September

Vinification: white fermentation of the must at a controlled temperature

Refinement: in stainless steel tanks in contact with his leavens for 4-5 month

Refinement in bottle: 2 month

Alcoholic content: 13-13,5%

Sugar: 2 g/l

Extract: 21 g/l

pH: 3,15-3,25

Acidity: 5,10-5,25 g/l

Combining: it is excellent as aperitif, with fishes and hors-d’oeuvres, but thanks to its structure it can accompany any dishes in a decorous way.