

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 ("sernì" 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 "Sernì" 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
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 months
ALCOHOLIC CONTENT:	12,5 - 13 %
SUGAR:	2 g/l
EXTRACT:	20 g/l
PH:	3,1 - 3,2
ACIDITY:	5,3 - 5,5 g/l

PAIRINGS

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.