

Roero Arneis DOCG

Vietti

Origin

Country	Italy
Wine Region	Piedmont, Roero Arneis DOCG
Winery	Vietti

Technical Data

Grape Varieties	Arneis
Type	Dry white wine
Bottle Sizes Available	750 ml
Closure	Technical cork

Vinification

Hand-picked, the grapes were destemmed and then gently pressed. This is followed by the alcoholic fermentation that takes place in stainless steel tanks, very slowly at a temperature ranging from 14 to 16 °C, to preserve the freshness and intensity of the fruit aromas and flavours in the wine. Halfway through alcoholic fermentation the tank is sealed to reabsorb a small quantity of natural CO₂. The wine does not undergo malolactic fermentation.

Ageing In stainless steel tanks on its fine lees until bottling.

Description

In Brief

The grapes to produce this wine were sourced from selected vineyard sites located in the heart of the Roero winegrowing area, around the village of Santo Stefano Roero.

Tasting notes

Brilliant straw-yellow colour. Refined, quite pronounced, fresh nose with aromatical notes of ripe yellow fruit (melon), citrus, floral and mineral nuances, with a hint of almond. Medium-bodied on the palate, it has good intensity and crisp acidity. Well-balanced, elegant, with good complexity and a lingering aftertaste with a distinct hint of salinity.

Food Pairing

As an aperitif with light hors d'oeuvres, vegetables, raw fish, salads, light soups, simple veal, pork and chicken dishes and creamy cheese.

Notes

