



ROMANTIC WINES OF PIEDMONT

San Vito Roero Arnas

VINTAGE 2019

From vintner Daniele Pelassa, the 2019 Roero Arneis San Vito has strong elements that remind me of Sauvignon Blanc with those tangy green tomato leaf aromas that you get in cool-climate

expressions of the fragrant grape. The Arneis variety tends to be more viscous and less aromatic. Instead, this wine shows bright aromas of citrus, passion fruit and crushed stone.

Grape variety: 100% Arneis.

Vine-Training system and density: Guyot, 4800 vines per hectare.

Altitude: 330 m above sea level.

Harvest time: manual in the middle of September.

Winemaking: fermentation is for about 12 days at 16°C. The wine remains from 4 to 6 months on the fermenting yeasts before being bottled.

Ageing: for two months in the bottle.

Characteristics: made from Arneis grapes, which are grown in the vineyard situated in San Vito di Montà Alba. Straw yellow in colour, it has a delicate, inviting, complex, floral scent recalling broom and chamomile, with a delicate scent of honey and cooked white fruits. On the palate it is dry and harmonious. It has a pleasing acidity which gives freshness and persistence. It has a particular, natural minerality, typical for Arneis from Montà d'Alba. Due to its complexity Roero Arneis has often been described as a White Barolo.

Food pairing: it is a wine which can accompany every course. It is excellent as an aperitif, or with "hors d'oeuvres" and fish.

Awards: Robert Parker The Wine Advocate - Decanter WWA Bronze Medal; Gambero Rosso - Between the best 50 wines for value; Gambero Rosso - Two Glasses.

Packaging information
Code EAN/bottle: 8033564390067

Code EAN/case: 8033564390562

Cod. customs: 22 04 2138

Bottles per case: 6

Cases per pallet 80x120: **110 = 11 x 10**

Dimensions case (cm): (l) 31 x (w) 25 x (h) 17,5

Glass weight (g): 500 Case weight (kg): 7,9

Enjoy it while listening to

Amadeus Mozart

Le Nozze di Figaro