



CANTINE DEL CASTELLO di SANTA VITTORIA

Roero Arneis

Variety: Arneis

Classification: Roero Arneis D.O.C.G.

Origin: Cornigliano d'Alba, Roero area

Typology of soil: sandy at medium hill

Alcoholic content: 12,5 % vol

Grape yield per hectare: 70-75 quintals/ha

Vineyard location: southeastern exposure hill

Farming system: espalier with guyot pruning

Harvest period: mid September

Vinification and refinement: in stainless steel tanks

Harvest method: hand harvested in 25 kg baskets

Release: February following the harvest

Recommended storage method: bottle in standing position, in a dry and fresh cellar

Organoleptic characteristics

Colour: straw yellow with green reflections

Bouquet: fresh and delicate, with scents of apricot, peach and pineapple enveloped by an intense floral fragrance featuring lime and broom

Mouth feel: silky smooth with a slightly acidic hint that makes this wine fresh and nicely persistent.

Extraordinary flavour enhancing the fruity note

Recommended serving temperature: 10° - 12° C

Longevity: 2-3 years

Food matches: fine dishes, hors d'oeuvre, and fish especially; light main courses as well.

Finish: enjoyable floral sensations

Winemaker: Nicola Fogliati

