



# CANTINE DEL CASTELLO di SANTA VITTORIA

## Arnus

**Variety:** Arneis

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

**Alcoholic content:** 13 % vol

**Grape yield per hectare:** 70 quintals/ha

**Farming system:** espalier with guyot pruning

**Vineyard location:** southern exposure hill

**Typology of soil:** sandy at medium and high hill

**Harvest period:** mid September

**Harvest method:** hand harvested in 25 kg baskets

**Vinification and refinement:** vinification in stainless steel tanks with extended fermentation of at least 15 days at low temperatures (16-17°C) with short cold maceration, long refinement on fine lees in order to increase complexity and aromas

**Release:** October following the harvest

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

### Organoleptic characteristics

**Colour:** intense straw yellow, with light green and golden reflections

**Bouquet:** intense, similar to wild herbs typical of high hills. Silky and fruity, with aromas of small fruits of the forest, green apple, exotic fruits such as pineapple and banana, round and elegant structure.

**Mouth feel:** full-bodied and harmonious, great flavour, highly persistent both in the mouth and in the nose. Slightly bitter aftertaste.

**Recommended serving temperature:** 10° - 12° C

**Longevity:** 4-5 years

**Food matches:** excellent for aperitif, good with fish and light, delicate dishes like salmon, elaborate fish, mushrooms, soups, grilled fish, high cuisine white meat, shellfish, vegetable frittata.

**Finish:** smooth and intriguing, a refined elegant wine

**Winemaker:** Nicola Fogliati

