


dal 1956 Produttori nel Roero

Roero Arneis

Denominazione di Origine Controllata
e Garantita

Vigna Bricco Novara

Variety: Arneis 100%

Location of vineyards: Canale d'Alba

Surface: 4.170 m² / 1 particle

Soil: sandy with clayey veins, limestone
(60% sand, 15% silt, 25% clay)

Position: Sud Est.

Altitude: 340-370 mt.

Harvest: mid september

Winemaking: Steel and Barrique

Vinification: after a careful evaluation to establish the exact harvest time that reconciles the optimal values of sugars and acids the grapes are harvested manually.

The vinification that follows is very particular, because the concept of maceration between peel and must is applied to this white wine, obtaining an enrichment regarding the aromas and structure, also guaranteeing an excellent longevity. All the processes, from the grape harvest to maceration, are carried out at low temperature to avoid extracting too much colouring matter, hence the name cryomaceration.

For subsequent operations the wine is kept for few months in small wooden barrels (barriques) then it is transferred to steel tanks until bottled.

Sensory Profile: the aroma is very intense and persistent, with hints of apricot and apple with final notes of chamomile. The flavour is savoury, well structured and harmonious, coming with slight notes of wood released from wooden barrels.

It pairs well with hors d'oeuvres, pasta-based first courses, risotto and seafood dishes.

Serve at: 12-13°C

