



# *Wine not Filtered*

## VINO BIANCO

### VINEYARD

Grape variety: *Arneis*  
Location: *Monteu Roero*  
Altitude: *280-320 m above sea level*  
Exposure: *south - west*  
Soil: *calcareous - sandy*  
Age of the vineyard: *20 years*  
Average production: *8 t/ha - 56 hl/ha*

### HARVEST

Period: *September*  
Harvest: *hand-picking with the 20 kg boxes*

### VINIFICATION

Maceration: *criomaceration for 24 hours*  
Malolactic fermentation: *absent*  
Maturation: *stainless steel tanks for minimum 6 months "sur lies" with "battonage". Unfiltered and unclarified, this wine is bottled with less addition of sulfur.*

### SENSORY PROFILE

Pale yellow color with green reflections attenuated by veiling due to the presence of natural yeasts.  
Bouquet is characterized by a pleasant hint of peach that merging with lychees leaves room for a fresh hint of grapefruit.  
Palat has a attack immediately full and voluminous, well supported by a pleasant sour note, reminiscent of the yellow apple.  
Important mineral notes, typical expression of the Roero land.

*Suggested temperature of service: 8°-12°C*

