



SERRA LUPINI

Roero Arneis docg

VINEYARD

Grape variety: *Arneis*

Location: *Monteu Roero*

Altitude: *280-320 m above sea level*

Exposure: *south, south - west, west*

Soil: *calcareous - sandy*

Age of the vineyard: *18 years*

HARVEST

Period: *September*

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

VINIFICATION

Maceration: *20% criomaceration at 6°C for 8-10 hours*

Malolactic fermentation: *absent*

Maturation: *stainless steel tanks for minimum 4 months "sur lies" with "battonage"*

Preservation and endurance: *in horizontal bottle position, 4-5 years (minimum)*

SENSORY PROFILE

Intense straw yellow color, fragrance has a hint of yellow fruits pulp like peach and pear, flowers of acacia and tropical fruits.

Soft persisting attack in palate and a mineral aftertaste which comes from the sandy soil of Roero.

Suggested temperature of service: 10°-12°C

