



# PERDAUDIN

Roero Arneis docg

## VINEYARD

Location: *Monteu Roero*

Altitude: *320 m above sea level*

Grape variety: *Arneis*

Exposure: *south*

Soil: *calcareous - sandy, rich in fossil shells*

Age of the vineyard: *over 35 years*

## HARVEST

Period: *September*

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

## VINIFICATION

Maceration: *direct pressing of the grapes*

Malolactic fermentation: *absent*

Maturation: *in stainless steel tanks with "battonage" for 7 months*

Preservation and endurance: *in horizontal bottle position,  
5-6 years*

## SENSORY PROFILE

*Intense straw yellow color.*

*Aroma of white flowers such as acacia and orange blossom,  
notes of pineapple and pear.*

*Palate has a strong attack, solid, warm with long  
final and characterized by a pleasant mineral note.*

*Suggested temperature of service: 12-13°C*

