



## SETTE ANNI

### Roero Arneis Docg

#### VINEYARD

Grape variety: *Arneis*

Altitude: *320 m above sea level*

Exposure: *south*

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

Age of the vineyard: *more than 35 years*

#### HARVEST

Period: *September*

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

#### VINIFICATION

Direct pressing of grapes

Malolactic fermentation: *absent*

Maturation: *in stainless steel tanks with "battonage" for 6 months minimum*

Aging in bottle: *7 years*

#### SENSORY PROFILE

*Straw yellow color, with intense golden highlights.*

*Citrus bouquet beginning reminds hazelnuts and anise, hints of peach delicate after smell, ripe pears and saffron.*

*Immediately warm palate, followed by a good acid note that brings us to an intricate and developing mineral texture and finishes with sapid taste.*

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

