



PRADALUPO ROERO ARNEIS DOCG

GRAPE VARIETIES:	arneis 100%
GROWING LOCATION:	Monteu Roero, Vezza d'Alba and Montà d'Alba
VINEYARD POSITION AND ALTITUDE:	hillsides of medium altitude vineyards
SOIL:	sandy soil is reach in yellow, calcareous marl
WINE TRAINING SYSTEM:	guyot
PLANTING DENSITY:	4.500 plants/ha
GRAPE HARVEST:	Second ten-days of September
ALCOHOL CONTENT:	12,5% vol
SERVING TEMPERATURE:	10° C
BOTTLE SIZE AVAILABLE (lt):	0,5 - 1 - 1,50



SCHEMA TECNICA

Vinification: the grapes are collected in 20 kg baskets. 50% of the grapes are de-stemmed, crushed and submitted to a cold maceration for 24 hours at a temperature of 10° C. At the end of the maceration grapes are softly pressed. At the same time the residual 50% of the grapes are directly put into the presses prior to crushing. The first juice (the "flower") is then separated from the skins through a gentle pressing. The most obtained from these two vinification methods is kept in stainless steel tanks at controlled temperature, where the fermentation is carried out at low temperature of 18-20° C, provided a refrigeration and static decantation of the must is previously completed. Once the fermentation is finished, the wine obtained from cryomaceration is then put together with the one obtained with traditional method and stored at 5° C in order to prevent the malolactic fermentation to take place.

Ageing: the wine is kept in steel tanks for 4-5 months at low temperature and on the finest dregs in order to improve the its aromatic contents and the "volume" of the wine. The wine is subject to cold stabilisation process and bottled before summer.

SCHEMA ORGANOLETTICA

The colour is intense straw yellow with greenish reflexes. The bouquet is reminiscent of exotic fruits, matured pears, hawthorn and acacia honey. In the mouth is warm, velvety, sweet with a nice acidity level, giving the wine freshness and a long lasting aftertaste.

ABBINAMENTI

Excellent as an aperitif, it is its very best served with starters and fish and shellfish dishes. It is the perfect summer wine, but its gastronomic pairings know no seasonal limits.