

Arneis Roero



LOCATION:

Italy > Piedmont >
Langhe DOC > Roero

VARIETY:

Arneis

WINEMAKERS:

Paolo & Aldo Demarie



SCIENCE

ABV: 13%

SUGARS: 1.5 g/l

TOTAL SO₂: 90 mg/l

TOTAL ACIDITY: 5.8 g/l

EXPERIENCE

NAME: The grape is called Arneis, which translates as “little rascal.” The name is appropriate because it is difficult to grow, needing well-draining sandy soils. A popular variety for white wine, it was saved from extinction in the 20th century by passionate growers who wanted to protect this regional history. The DOCG of the Roero is the best area for this grape.

CHARACTER: 100% Arneis, the wine is delicate and fresh with subtle notes of white flowers, apricot, peach, and fresh herbs. This light-bodied wine opens with time in the glass and the finish expresses a pleasant bitterness, reminiscent of hazelnut or almond.

ENJOY WITH: Perfect for white meats and fish, prosciutto, and melon, or Caprese salad. Ideal with fresh green herbs like basil or sage, fresh cheeses, or mild pesto dishes.

BEST RESULTS: Serve at 45-50° F, more expressive after 10 to 15 minutes in the glass.

EXPRESSION

FERMENTATION & EXTRACTION: Cold maceration with skins for 24 hours, fermentation with a selected local yeast in temperature controlled stainless steel tanks.

ELEVAGE: Average of 4-6 months on the lees with a weekly batonage.

FINING & FILTERING: Fined with clay and lightly filtered, vegan.

SULFUR: Small amounts of sulfur are added to protect the wine from oxidation. 20 ppm at crush, after fermentation to block Malo, and a third time at bottling.

SOURCE

FARMING: Practicing organic for over 10 years, certified in 2020, with the inclusion of cover crops and insect pheromone blockers. The use of algae, propolis, and orange essential oils, helps boost the plants natural defenses and minimizes the need for additional Boudreaux mixture.

LAND: North of the Tanaro river, the soils are sandy with marl, sandstone, and fossilized seashell. Rolling hills with good drainage, from the MGAs of; Madernassa, Montebello and Torion, around the village of Vezza d'Alba.

VINE: Planted with 3 clones of Arneis, vines are 25+ years old within the Roero from the Demarie estate, dry farmed, Guyot.

HARVEST & PRODUCTION: Hand-harvested fruit, 2000 cases.

