

Prunotto



ROERO ARNEIS 2019

Classificazione

DOCG

Annata

2019

Climate

Winter 2019 was marked by temperatures that were higher than seasonal averages, with the exception of a couple of snow events and some precipitation, that led to early vine growth especially in those vineyards with better sun exposure. Climate trends changed in April and persisted throughout the end of May with colder temperatures and generous rainfall that affected flowering, reducing the number of berries per cluster and limiting yields. Hot dry weather in June preceded a period of rain showers that started mid-July. Optimal temperature fluctuations during the month of August together with attentive crop thinning in the vineyards kept the fruit intact. September began with a period of brief but intense rainfall, followed by rising temperatures and stable weather up until the end of October. This was a difficult vintage with a lengthy harvest and limited yields but the grapes were of excellent quality. Harvest took place from September 12th to the 23rd 2019.

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Harvest and Vinification

The grapes were harvested into baskets, gently pressed and the clarified juice was separated from the must by using a cold temperature decanting method. Fermentation was conducted at a controlled temperature that did not exceed 18 °C (64 °F) for approximately 15 days. Before bottling, the wine aged in stainless steel tanks at a controlled low temperature for several months.

Historical Data

The Roero area has always been well known for the production of Arneis. A modern interpretation of this grape variety's personality that is particularly pleasing and delicate.

Tasting Notes

Roero Arneis is straw yellow in color with light greenish hues. Its nose is intense with floral and fruity notes. The palate is notable for its good structure sustained by pleasant freshness and a lengthy finish.