

## ALTENO DELLA FONTANA ROERO ARNEIS RISERVA DOCG

### ROERO ARNEIS RISERVA DOCG

With this wine, the Arneis grape, also known as White Nebbiolo in the 1800s, stays true to its second name and proves itself able to engender top quality wines suitable for prolonged ageing. The name of the vineyard, now included in the wider Geographical Mention, Bric Paradiso, however, is older and was first mentioned in 1594 in a deed of estate partition between two members of the Damiano family, owners of Tenuta Carretta until 1811.

**Vinification:** the wine is obtained from Arneis grapes crushed whole in a pneumatic press with due protection from oxidation. After a few hours of maceration on the skins, the must is left to ferment in stainless steel tanks at a temperature of 16°C, where it ages on the fine lees for 24 months. During this time, batonnage is carried out monthly to intensify the sapidity and structure of the wine. Bottling in April of the second year after harvest is followed by further ageing in the bottle for at least 24 months.

**Sensory profile:** in the glass the colour is an attractive golden yellow with straw-coloured highlights. On the nose it has a rich fragrance of flint with notes of grapefruit, ripe white-flesh fruit and dried flowers. In the mouth it is full and harmonious, elegant and savoury, lively and agreeable.

**Suggested pairings:** suitable for aperitifs, appetizers, shellfish and fish dishes, pasta and risotto; it can also be enjoyed throughout the meal.

**Recommended serving temperature:** 10-12°C.



Appellation	Grape	Vineyard Area
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Roero Arneis Riserva DOCG	arneis	Ha 0,60
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Township	First year of production
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Piobesi d'Alba	2018
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Formats

