



# VINI *M*ACCAGNO

## ROERO ARNEIS D.O.C.G.



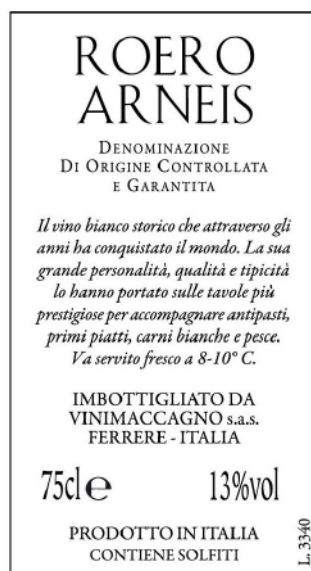
### General description:

This white wine produced from the grapes of an ancient variety, with very sweet fruits that ripen early, often referred to by the Latin name “Renexium” in the wine-producing areas of Piedmont, over the last thirty years, has been the protagonist of a unique case of a wine producing comeback in Roero, the hilly area to the left of the Tanaro river. This area was fatally struck by the wine producing crisis and the exodus from the rural areas between the two world wars, to the point that it was down to just a few hectares of vineyard in the Sixties. Rows arranged here and there between the Nebbiolo ones, especially surrounding vineyards to keep birds away from the red grapes, the most lucrative. It was the entrepreneurial intuition of a few wine producers who wanted to establish a quality white wine in an area that only seemed destined for red wines, to restore visibility and prestige to the wine and its chosen land: the Roero.





## ROERO ARNEIS D.O.C.G.



**Name:** Roero arneis D.O.C.G.

(Guaranteed and controlled designation of origin).

**Origin:** Piedmont – the Roero area

**Grape variety:** Roero arnesi.

**Average age of vineyard:** 15 years.

**Exposure:** to east and west.

**Soil type:** sandy, medium hill.

**Training system:** Classic Gnjot.

**Production:** 70/75 Quintals per hectare.

**Vinification:** white with fermentation in steel.

**Aged:** in steel.

**Organoleptic characteristics:** straw yellow coloured wine, more or less intense, with greenish reflections.

**Bouquet:** delicate, fruity, fresh.

**Flavour:** pleasantly bitter and grassy, dry and elegant.

**Sale:** the year after harvest.

**Duration:** 2 - 3 years in optimal conditions.

**Serving temperature:** 8-10°C.

**Food pairing:** hors-d'oeuvres, entrées, cooked fish and delicate meats.

**Alcohol content:** Alc./Vol. 13%.

**Available in:** 75 cl e bottle.

### Back label

#### Roero arneis D.O.C.G.

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The historical white wine that has conquered the world over the years. Its great personality, quality and typicality have brought it to the

most prestigious tables to accompany hors-d'oeuvres, entrées, white meats and fish. It is served chilled at 8-10°C.

Bottled by Vini Maccagno S.a.s.

Ferrere - Italy.

Contains sulphites.

Produced in Italy.

75 cl e Alc./Vol. 13%.