



Marcarini



Roero Arneis DOCG 2022

Grapes:	100% Arneis
Region:	Piedmont
Vineyards:	From vineyards located in Montaldo Roero
Exposure:	South
Altitude:	984 feet (300 meters) above sea level
Soil:	Calcareous and sandy
Vine Training:	Espalier
Year Planted:	2004 and 2012
Time of Harvest:	Late August
Vine Density:	5,000 vines per hectare
Total production:	30,000 bottles
Vinification Process:	The hand-picked grapes are selected in the vineyard before being approved to harvest. Vinification in stainless steel tanks at a controlled temperature of 60.8-64.4 °F (16-18 °C).
Aging Process:	No oak aging to maintain the variety's unique aromas and freshness.
Alcohol Content:	
Tasting Notes:	Straw yellow with golden reflections. Ample, fragrant perfume, featuring aromas of fresh fruit, acacia flowers, and honey. The palate is dry, harmonious, full-bodied and sapid.
Winemaker:	Marcarini family and Valter Bonetti
Cellaring:	Do not cellar, drink young
Closure:	DIAM
Food/Menu Pairing:	Roero Arneis is a superb accompaniment to hors d'oeuvres, with mild dishes such as plain or asparagus risotto, gnocchi alla bava or grilled fish.