

Roero Arneis DOCG

Bastia
2023

The bouquet is very intense and persistent with hints of apricot and apple, final notes of chamomile. In the mouth the wine is savoury, well-structured and harmonious.

It is an excellent accompaniment to hors d'oeuvres, pasta and risotto dishes, and seafood dishes.

Basic Information

Product name: Roero Arneis Bastia DOCG

Cépage: Arneis

Appellation: Roero Arneis

Classification: DOCG

Color: white

Type: still

Country/Region: menzione geografica Bastia del comune di Vezza d'Alba, Piedmont, Italy

Vintage: 2023

Alcohol percentage: 13.5% vol.

Sugar rate: 0.5 g/l



Vineyard

% of Grape/Cépage: 100% arneis

Soil: (coarse) sand and sandstone

Type of harvest: hand picked

Winemaking

Method: in steel tanks

Temperature: 18 °C

Length: 15 days

Malolactic: not done

Bottle

Empty bottle weight: 450 g

Aging potential: 4 years

Cork size: 24x44

Cork material: natural cork

Bottle type: Bordeaux bottle

Packaging

Number of bottles per box: 6-12

Chemical Analysis

Dry extract: 20 g/l

Total acidity: 5.90 g/l of tartaric acid equivalent

Total SO₂: 95 mg/l

Free SO₂: 38 mg/l