

Roero Arneis DOCG

Riserva Bastia 2021

The bouquet is very intense and persistent with hints of medicinal herbs such as sage, thyme, rosemary, eucalyptus and final notes of chamomile. In the mouth, the wine is savory, well-structured and harmonious.

It goes well with pasta and risotto-based first courses, white meats and seafood dishes.

Basic Information

Product name: Roero Arneis DOCG Riserva Bastia
Cépage: Arneis
Appellation: Roero Arneis Riserva
Classification: DOCG
Color: white
Type: still
Country/Region: menzione geografica Bastia del comune di Veza d'Alba, Piedmont, Italy
Vintage: 2021
Alcohol percentage: 13.5%
Sugar rate: 0.5 g/l



Vineyard

% of Grape/Cépage: 100% arneis
Soil: (coarse) sand and sandstone
Type of harvest: hand picked

Winemaking

Method: short maceration with skins, racking and soft pressing marc. Fermentation at controlled temperature 15°. Aging in barrels for 6 months
Temperature: 18 °C
Length: 15 days
Malolactic: not done
Aging: wood
Barrels type: barrique
Aging time in wood: 6 months

Bottle

Empty bottle weight: 450 g
Aging potential: 4 years
Cork size: 24×44
Cork material: natural cork
Bottle type: Bordeaux bottle

Packaging

Number of bottles per box: 6-12

Chemical Analysis

Dry extract [g/l]: 20
Total acidity [g/l of tartaric acid equivalent]: 5.90
Total SO₂ [mg/l]: 95
Free SO₂ [mg/l]: 38