

# Roero Arneis DOCG

**Bastia**

**2024**

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:** 2024

**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:** 24×44

**Cork material:** natural cork

**Bottle type:** Bordeaux bottle

## Packaging

**Number of bottles per box:** 6

## Chemical Analysis

**Dry extract:** 20 g/l

**Total acidity:** 5.90 g/l of tartaric acid equivalent

**Total SO<sub>2</sub>:** 95 mg/l

**Free SO<sub>2</sub>:** 38 mg/l