

Domenico Valentino

ROERO ARNEIS VEZZA D'ALBA



**MUNICIPAL DISTRICT: VEZZA D'ALBA,
CANALE D'ALBA, MONTEU ROERO**

GRAPE VARIETY: 100% ARNEIS

**EXPOSURE: SOUTH-EAST
ELEVATION: 250 METERS/ASL**

SOIL: SANDY

VINE TRAINING SYSTEM: ESPALIER-GUYOT

AGE OF VINEYARD: 20 YEARS

**HARVEST: THE GRAPES ARE HARVESTED BY
HAND INTO 20-KG CRATES. MID-SEPTEMBER**

**VINIFICATION: SOFT PRESSING. NO
MACERATION ON SKINS SLOW
FERMENTATION AT A TEMPERATURE OF
16/17°C, TO GUARANTEE CONSERVATION OF
THE AROMAS**

AGING: IN STEEL TANKS FOR SIX MONTHS

**DESCRIPTION: STRAW YELLOW COLOUR
WITH GREENISH HIGHLIGHTS; DELICATE
BOUQUET OF WHITE FLOWERS, ACACIA,
HONEY AND CHAMOMILE. NOTES THAT
EVOLVE WITH AGE INTO HYDROCARBONS,
FLINT AND SCENTS OF HAY. NICELY
MINERAL, BALANCED, WITH A FLORAL
AFTERTASTE SLIGHTLY REMINISCENT OF
CRUSTY BREAD, GOLDEN DELICIOUS**