



Arneis is both the name of a wine and the grape from which it is made. The name means “little rascal” in Piemontese dialect, so called because it is regarded as a somewhat difficult variety to grow. The other dialect meaning is a person with a rebellious nature, grumpy, very original and extrovert. Arneis is grown mostly in the Roero district (Cuneo, south central Piedmont).

The white wines are labeled as Roero Arneis and must be made from 100% Arneis grapes. The white wines made from the Arneis grape tend to be dry and full bodied, with notes of pears and apricots.

Roero Arneis DOCG *"Donna Chiara"*

GRAPE VARIETIES

Arneis

WINEMAKING

CRYO PRESS SYSTEM: the recently harvested grapes are not destemmed and all bunches go immediately into the soft press machine; every 2-3 cases of grapes a small quantity of dry ice goes into the press to lower the temperature, in order to avoid any kind of micro-fermentation that could take away the original and typical smell and taste of the grape variety. Then 1,5 hours of super soft press at 0,50 bar plus 1,5 hours of soft press at 1,5 bar, in order to take only the best juice and to avoid crashing the seeds inside the grapes with the consequent bitter taste of tannins. Then the juice remains in a TC controlled tank without fermenting for 4-5 days to catch-fix all the bouquet, followed by classic white winemaking process.

AGEING

To be drunk quite young, 1-3 years.

ANALYTIC DATA

Alcohol content: 13 % vol.

ORGANOLEPTIC CHARACTERISTICS

Very fresh on the nose with hints of green apple and tropical fruits.

GASTRONOMY

It's excellent with aperitif, white meats, soups, fish, shellfish, risotto, and rabbit.

Serving temperature 8-12°C

AVAILABLE FORMATS

75 cl



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