



Roero Arneis

D.O.C.G.

Madonna delle Grazie

Sapid dry white with a straw yellow color sometimes with golden reflections.

The nose is **delicate** with hints reminiscent of apple, pineapple and tropical fruits. On the palate it is sapid and **mineral**, with a good structure and harmonious, pleasantly **fresh**. Refinement only in steel.

Being a **structured wine**, it is excellent **throughout the meal**. Fresh goes well with aperitifs and appetizers.

The **signature label** adds a pop touch, and the **numbering** makes every bottle unique.

Base information

Product Name: Roero Arneis DOCG Madonna delle Grazie
Cépage: arneis
Appellation: Roero Arneis
Classificaton: DOCG
Color: white
Type: still
Country/Region: Piemonte
Vintage: 2024
Alcool percentage: 13% vol.
Sugar rate: 0.58 g/l
Number of bottles produced: 2,053



Vineyard

% of Grape / Cépage: 100% arneis
Soil: sandy – calcareous
Exposure: sud
Agricultural method: lotta integrata (integrated struggle), SQNPI certification
Year of plantation: 2001
Type of harvest: manual in crates
Geolocation: 44.8005628146075, 7.92611241097099

Winemaking

Method: only steel
Temperature: 17-18 °C in controlled temperature
Lenght: about 15 days
Malolactic: not performed
Aging: steel
Minimum time in bottle: 3-4 months

Bottle

Empty bottle weight: 450 g
Aging potential: at least 5-6 years
Cork size: 26×44
Cork material: cork
Bottle type: Bordolese

Chemical Analysis

Dry extract: 17.1 g/l
Total acidity: 4.85 g/l (tartaric acid equivalent)
Volatile acidity: 0.10 g/l (acetic acid equivalent)
Total SO2: 90 mg/l