



# 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.

## Base information

**Product Name:** Roero Arneis DOCG Madonna delle Grazie

**Cépage:** Arneis

**Appellation:** Roero Arneis

**Classification:** DOCG

**Color:** white

**Type:** still

**Country/Region:** Piemonte

**Vintage:** 2022

**Alcohol percentage:** 13.5 % vol.

**Sugar rate:** 2.08 g/l

**Number of bottles produced:** 3,500



## Vineyard

**% of Grape / Cépage:** 100% arneis

**Soil:** sandy - calcareous

**Exposure:** sud

**Agricultural method:** lotta integrata (integrated struggle)

**Year of plantation:** 2000

**Date of harvest:** September

**Type of harvest:** manual in crates

**Geolocation:** 44.8005628146075, 7.92611241097099

## Winemaking

**Method:** only steel

**Temperature:** 17-18 °C in controlled temperature

**Length:** about 15 days

**Malolactic:** not performed

**Aging:** steel

**Minimum aging in bottle:** 3-4 month

## Bottle

**Empty bottle weight:** 450 g

**Aging potential:** 5-6 years

**Cork size:** 26x44

**Cork material:** cork

**Bottle type:** Bordolese

## Chemical Analysis

**Dry extract:** 18.5 g/l

**Total acidity:** 5.26 g/l (tartaric acid equivalent)

**Volatile acidity:** 0.45 g/l (acetic acid equivalent)

**Total SO2:** 88 mg/l

**Free SO2:** 25 mg/l