



# Roero Arneis Riserva D.O.C.G.

Madonna delle Grazie

It is **straw yellow**. The nose has hints of aromatic **herbs** and evolved fruit.

The bouquet is **intense** and persistent. On the palate it is dry, **savoury**, well structured and very harmonious.

It goes well with elaborate **white meats**, **mature cheeses** and **fish** dishes. Excellent as an **aperitif** or to sip at the end of a meal.

## Base information

**Product name:** Roero Arneis DOCG Riserva  
Madonna delle Grazie  
**Grape variety:** arneis  
**Denomination:** Roero Arneis Riserva  
**Classification:** DOCG  
**Colour:** straw yellow  
**Type:** still  
**Country/Region:** Piedmont  
**Vintage:** 2019  
**Alcohol percentage:** 15% vol.  
**Sugar rate:** 2.22 g/l  
**Number of bottles produced:** 1,200



## Vineyard

**% Grape/grape variety:** 100% arneis  
**Soil:** sandy - calcareous and compact in depth  
**Exposure:** south  
**Agricultural method:** integrated pest management, SQNPI certification  
**Planting year:** 2000  
**Harvest date:** September  
**Harvest type:** manual in boxes  
**Geolocation:** 44.8005628146075, 7.92611241097099

## Winemaking

**Method:** soft pressing of whole grapes.  
Fermentation starts with inoculation of selected yeast and lasts about 20 days in temperature-controlled stainless steel tanks at 15 °C.  
It matures for about 12 months on the lees with pumping over  
**Temperature:** 15°C  
**Duration:** 12 months  
**Malolactic fermentation:** no  
**Ageing:** on its own yeasts  
**Minimum time in bottle:** 4 months

## Bottle

**Weight of empty bottle:** 450 g  
**Ageing potential:** 10 years  
**Cork size:** 26x44  
**Cork material:** cork  
**Bottle type:** Bordeaux  
**Number of bottles per box:** 6  
**Size of box:** 45x17x25

## Chemical Analysis

**Dry extract:** 18.4 g/l  
**Total acidity:** 5.31 g/l (tartaric acid)  
**Volatile acidity:** 0.43 g/l (acetic acid)  
**Total SO<sub>2</sub>:** 105 mg/l  
**Free SO<sub>2</sub>:** 16 mg/l