

# ANGELO NEGRO

## PERDAUDIN

ROERO ARNEIS RISERVA DOCG

### VINEYARD

**Grape variety:** Arneis

**Production area:** Roero

**Altitude:** 320 m above sea level

**Sun exposure:** south

**Soil:** calcareous – sandy, rich in fossil shells

**Breeding system:** Guyot

### HARVEST

**Period:** September

**Harvest:** hand-picking with the 20 kg boxes

### VINIFICATION

**Maceration:** absent, direct pressing of the grapes

**Malolactic fermentation:** absent

**Fermentation:** in stainless steel tanks at 15-17 degrees

**Maturation:** in stainless steel tanks for 7 months “sur lies” with “batonnage” plus 12 months in bottle

**Preservation and endurance:** in horizontal bottle position, 10 years

### SENSORY PROFILE

Intense straw yellow color. Aroma of white flowers such as acacia and orange blossom, notes of pineapple and pear. Palate has a strong attack, solid, warm with long final and characterized by a pleasant mineral note.

**Serving temperature:** 12 - 13° C



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