

ANGELO NEGRO

SERRA LUPINI

ROERO ARNEIS DOCG

VINEYARD

Grape variety: Arneis

Production area: Roero

Altitude: 280-320 m above s.l.

Sun exposure: south-west, west

Soil: calcareous – sandy

Breeding system: Guyot

HARVEST

Period: September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: 20% criomaceration for 8-10 hours

Malolactic fermentation: absent

Fermentation: stainless steel tanks at 15-17 degrees

Maturation: stainless steel tanks for minimum 4 months “sur lies” with “battonage”

Preservation and endurance: in horizontal bottle position, 4-5 years

SENSORY PROFILE

Intense straw yellow color. Fragrance of yellow flesh fruits with a predominance of peach, combined with nuances of acacia flowers and tropical fruits.

In the mouth has a soft, persistent attack, with a sapid and mineral finish, characteristic of the sandy soil of Roero.

Serving temperature: 10 – 12° C



Azienda Agricola Negro Angelo & Figli

Fraz. Sant'Anna 1 – 12040 Monteu Roero (CN)

Tel. +39 0173 90252 – Fax +39 0173 90712

negro@negroangelo.it

www.angelonegro.it

