

ANGELO NEGRO

SETTE ANNI

ROERO ARNEIS DOCG

VINEYARD

Grape variety: Arneis

Production area: Roero

Altitude: 320 m above sea level

Exposure: south

Soil: calcareous – sandy, rich of fossil shells

Breeding system: Guyot

HARVEST

Period: September

Harvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: absent, direct pressing of grapes

Malolactic fermentation: absent

Fermentation: in stainless steel tanks at 17 degrees

Maturation: in stainless steel tanks “sur lies” with “battonage”

for 7 months minimum

Aging in bottle: 7 years

Preservation and endurance: in horizontal bottle position, more than 10 years

SENSORY PROFILE

Straw yellow color, with intense golden highlights. Citrus bouquet beginning reminds hazelnuts and anise, hints of peach delicate after smell, ripe pears and saffron. Immediately warm palate, followed by a good acid note that brings us to an intricate and developing mineral texture and finishes with sapid taste.

Serving temperature: 12 - 13° C



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