

AZIENDA AGRICOLA  **GIACOMO GRIMALDI**

ROERO ARNEIS D.O.C.G.



WINE: ROERO ARNEIS D.O.C.G.

APPELLATION: ROERO D.O.C.G.

AREA OF PRODUCTION: VEZZA D'ALBA

CRU: "VALMAGGIORE"

VINEYARD SURFACE: 1 HECTARE

GRAPE: ARNEIS 100%

SOIL COMPOSITION: SAND

EXPOSURE: SOUTH-WEST AND SOUTH

VINIFICATION: the grapes come from vineyards located in Vezza d'Alba hamlet Valmaggione, in the heart of Roero and characterized by sandy soil. The average age of the vines is 15 years, the training system is Guyot and the average density per hectare is 5'000 plants. Fermentation takes place in steel at a temperature that varies between 10-12 ° C, very slow to maintain a fresh and intense fruit. This wine does not undergo malolactic fermentation and remains on its lees in a steel vat for 7 months until it is bottled.

ALCHOOL CONTENT: 13,5%

BOTTLES 0,75 PRODUCED 3.500