

# GUIDOBONO

## ROERO ARNEIS DOCG

### TECHNICAL NOTES



**Variety of vine:** Arneis 100%

**Vineyards position:** Canale, Piedmont, Italy.  
Named since 1041, is a little zone of Canale with a very rich history. It's well-known as one of the most important places for the cultivation of the Arneis.

**Soil:** clayey-limestoned

**Date of harvesting:** middle of September

**Yield per hectare:** 55 hl

**Wine-making:** after the valuations about sugars and acids that establish the better period for the harvesting, the grapes are harvested and they stay for one night in the same cases in a refrigerator cell with 0-2° C.

The pressing is done the day after.

The maceration is done between skin and must, this allows to the wine to have much fragrance, structure and longevity.

In all the operations are used cold temperatures, in this way it is possible to keep more colour.

After, the wine stays only in stainless steel casks.

It's bottled in March.

**Tasting notes:** the taste is intense and persistent, with fragrance of apricot and apple and final notes of camomile and, sometimes, spicy. In mouth, it's sapid, harmonious with good structure.

**Dishes:** it's recommended with hors d'oeuvre, rice, pasta and fish.

**Temperature of taste:** 8-10° C.