



Marchesi Incisa della Rocchetta Rocchetta Tanaro – Piemonte, Italy

Roero Arneis docg 2017

Arneis is a unique varietal indigenous to the Roero area, in Piedmont, north west of Alba. Since 2006, Roero Arneis has gained DOCG recognition, considered to be the highest quality ranking among Italian wines. Arneis is one of the most interesting wines from Piedmont, which can express an unrivaled fruitiness, a delicate freshness and mineral notes.

Tasting notes

Color: Straw yellow

Nose: An adventure of fruit and floral. Middle notes of acacia, green apple, peach and apricot. Stone fruits and cantaloupe

Taste: Light-medium bodied wine, smooth and crisp, fresh and persistent dry, savory and mineral

Winemaking Process

The grapes are destemmed, pressed and vinified in white, without maceration, and at a low temperature to preserve the original aromas of the varietal. The alcoholic fermentation takes place in stainless steel vats at controlled temperature. The wine is stabilized at a low temperature to prevent tartaric crystal precipitation in the bottle.



Vineyards & Soil

The area of production is the geographical area of Roero situated on the left bank of the river Tanaro, in this case the village of Corneliano d'Alba. On the dry sandstone soils of the Roero, the Arneis grapes acquire a delicate bouquet that is reminiscent of white flowers with fresh fruity hints ranging from apple to peach and hazelnuts.

Average yield per vine: 1.2 kg (8,000 kg/Ha)

Vineyard size: 4 ha

Type of soil: dry sandy soil with calcareous stripes rich in mineral

Time of harvest: beginning of September

Average production: 27,000 bottles / 2,250 cases

Analytical values

Alcohol: 13.5% alc. by vol.

Total acidity: 5.91 g/l

pH: 3.25

Net dry extract: 17.9 g/l

Total reducing sugars: 4 g/l

Anthocyanins: mg/l - Flavonoids: mg/l

Total SO₂ (at bottling): 68 mg/l

Food Pairing: This wine can be enjoyed during the course of the entire meal. Match this wine with pastas, BBQ, fish, seafood, shellfish, chicken and dishes with sweet, spicy or buttery sauces. A great summer wine as well.

Suggested serving temperature: 10-12 °C/50-54 °F

Aging Potential: Roero Arneis reaches its peak a few months after bottling and preserves its best characteristics for the next 3/4 years.

Storage: Keep the bottles at a constant temperature, ideally at 15°C/59°F, in a horizontal position.