



Montemeraviglia ROERO ARNEIS



The Silver Medal

FIRST VINTAGE: 1996

For us, Roero Arneis is the most representative white wine, with a production area of about 8 hectares. Produced for over 20 vintages, Arneis is still made with the same vinification as the first vintage: soft pressing, fermentation, and vinification only in controlled temperature stainless steel tanks. The intense aromas of this wine are the result of constant commitment in the vineyard, but above all, in the cellar during vinification. After fermentation, Arneis is left on the lees for 4-5 months with periodic batonnage.

GRAPE VARIETAL: Arneis 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: sandy (70%) with low percentages of silt (25%) and clay (5%)

EXPOSURE/ ALTITUDE: 280 – 330 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 70 hl

HARVEST: manually, beginning of September

VINIFICATION: soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

AGEING: 6 months in stainless steel; periodic batonnages and 3 months in the bottle

BOTTLES PER YEAR: 30,000

SERVE WITH: fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses

SIZE: 0,75 L - 1,5 L - 12 L



Famiglia Flavio Marchisio