

Mulier

Roero Arneis DOCG

- Grape** Arneis 100%
- Municipality** Canale d'Alba
- Vineyard exposure** West
- Altitude** 260 m.s.l.m.
- Soil** Loose, little calcareous, mainly sandy. Sand of marine origin mixed with more recent sand of pluvial origin
- Cultivation type** SQNPI
- Pruning** Guyot pruning
- Gradation** 14,5 % vol.
- Harvest** First ten days of September
- Vinification** Soft pressing followed by fermentation for about 10 days in steel tank at a temperature of 17-18 D°
- Ageing** 3 months in steel on fine lees with a further passage for 5/6 months in 500 liter acacia barrels
- Colour** Intense straw yellow with bright green reflections
- Bouquet** Notes of yellow pulp fruit with predominance of notes of peach, tropical fruits, acacia fruits to the nose
- Taste** Full structure, soft, broad, persistent
- Service temperature** 12-13 D°
- Pairings** Fish and vegetables dishes as well as and land and sea starters
- Longevity** From 10 to 12 years

