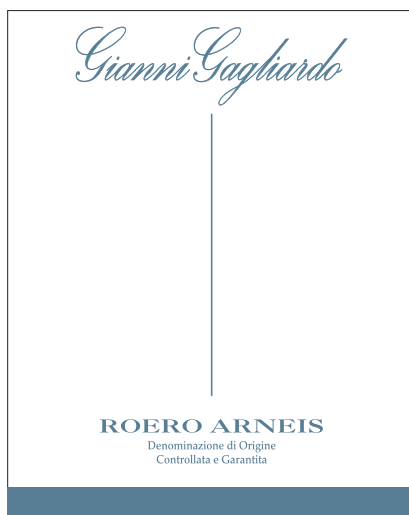




Roero Arneis docg 2024

Vintage description

The 2024 harvest was marked by a mild, rainy winter that helped restore soil water reserves after a dry summer. Spring conditions favored regular budbreak and rapid vine growth, while frequent rainfall between late May and June required careful vineyard management to preserve vine health. Overall production was generally good, though variable depending on areas, grape varieties, and individual vineyards, resulting in a balanced and typical vintage. Summer also brought frequent rainfall and warm temperatures without extreme peaks, preventing water stress. Veraison occurred according to traditional timing, confirming that the harvest was not early. Ripening analyses showed lower sugar accumulation and good acidity balance, leading to more moderate alcohol levels compared to recent vintages. Harvesting took place between September and October following the classic schedule. The resulting wines are refined, elegant, and well-balanced, particularly from well-exposed vineyards managed with precision.



Grapes: 100% Arneis – **Harvest:** early September - **Vineyards:** Roero area - **Maceration:** no – **FML:** no -**Aging:** 5 months “sur lie” before bottling

Data

Alcohol: 13,50% – Total acidity: 5,78 gr/l – Dry extract: 20 g/l

Winemaker notes

The bunches are pressed very slowly. The must undergoes fermentation at controlled temperature. Malolactic fermentation is not done to preserve as much freshness as possible. During the short "sur lie" refinement the lees are constantly kept in motion.

Tasting notes
