



La Pranda

— CANTINA DEL NEBBIOLO —



ROERO ARNEIS

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

Location of vineyards: Zezza d'Alba - Castagnito - Guarene
Castellinaldo - Monticello d'Alba - Piobesi d'Alba - Cornelianò
Monteu Roero - Santa Vittoria d'Alba

Total surface area: 93 ha

Average number of vines per hectare: 4500-5500

Grape variety: Arneis

Stock: Kober 5bb, So4, 420a

Alcohol: 13.16% Vol.

Acidity: 5.2 g/l

Sugars: 3.2 g/l

Extract: 17.9 g/l

The ripe grapes were crushed, chilled and saturated with inert gas before pressing; the resulting must fermented for 40 days in stainless steel tanks at a controlled temperature of 15-17°C (21°C at the end), and the wine then matured on its fine lees in stainless steel before bottling.



Light straw-yellow color with greenish hues. Fruity, apricot, passion fruit, green apple. Intense taste, well balanced, full, long finishing with little sweet aftertaste.



starters, shell-fishes, sea-food, crab cake, lobster, tuna salad and chicken salad.



No oak ageing, stainless steel tank only.



Serve at 10° C.



Store it this way.

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