Alasia Arneis, Roero Arneis DOCG 2024

IAR0222024

Araldica Castelvero

— Piemonte, Italy

A fine example of the unusual Arneis variety native to the Roero region in western Piemonte. Once on the point of extinction but now happily resurrected.

Production

1989 saw the official recognition of Arneis di Roero as a DOC wine. The grapes for Alasia Roero Arneis are sourced from vineyards on the Langhe hills in the Piemonte region. The vineyards have a south westerly aspect and are situated at altitudes between 200m and 300m above sea level. The vines have an average age of 20 years. The vines are grown in limestone clay soil and trained in the low Guyot trellis system. 100% tank fermented under temperature control. Aged on fine lees with gentle stirring.

Tasting note

A full-flavoured, rounded dry white with ripe pear fruit, almond and fennel notes. The palate is textural with baked apple characters, savoury notes, a hint of spice and a twist of aniseed on the finish.

Food Match

Try with a flavoursome seafood risotto topped with fresh basil and or fish such as trout, monkfish and snapper cooked in ginger and coriander.

ABV:
12.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Roero Arneis DOCG

Winemaker:
Claudio Manera

Grape Varieties:
Arneis 100%

Suitable for:
Vegan

Bottle Barcode:
8010471000562