



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



**Ostinatamente [Stubbornly]
ROERO ARNEIS DOCG
“Private Harvest”**

Rigorous selection and limited production.

Harvest (hand-picked): September
(1-15 September)

Vineyard area : CORNELIANO

Soil: the soil is of ancient origin, characterized by the 'Rocche' type sandy, friable, ocher. The marls astiane - the middle Pliocene period - that characterize the middle and upper slopes of this area provide an excellent environment for the production of wines austere, but a particularly refined and elegant with floral and fruity notes

Plant density : 5000 Vines / Ha

Average age of vines : 15-20 years

Yield per plant : 1,7 Kg

Exposure: West, South - West

Variety: ARNEIS

Pressing grapes: grapes are crushed - mechanical

Fermentation: vinification of the must at controlled temperature .

Yeasts: selected yeasts. Autochthonous

Aging: 10 months STEEL

Alcohol: 13.00% Vol

Colour: intense straw yellow with slight amber.

Bouquet: intense, but delicate with hints of flowers and fruit

Taste: fresh and dry herbs. Persistent

It goes nicely with cheese flavored important.
Crustaceans and fish.

It should be served at a temperature of 10-12 ° C.