



# GIOVANNI ALMONDO

## ROERO ARNEIS DOCG Vigne Sparse 2011

### VINEYARD

<b>Variety:</b>	Arneis
<b>Location:</b>	Montà
<b>Soil type:</b>	45% sand, 35% silt, 20% clay.
<b>Average altitude:</b>	330 m
<b>Exposure:</b>	East - Southeast
<b>Gradient:</b>	25%
<b>Vineyard age:</b>	25 years
<b>Average production:</b>	100 q/Ha
<b>Harvest time:</b>	first ten days of September.

### WINEMAKING

<b>Grapes:</b>	100% Arneis
<b>Pressing:</b>	soft in controlled atmosphere (carbon dioxide).
<b>Fermentation:</b>	15 days at 16-17°C in steel.
<b>Ageing:</b>	5 months on the lees in stainless steel vats.

### PRODUCTION AND DRINKING

<b>Total production:</b>	38,000
<b>Serving temperature:</b>	10-12°C

