Roero Bianco, Arneis

VALFACCENDA



LOCALITY: ITALY – Piedmont-Roero DOCG

APPELLATION: Roero DOCG

GRAPE VARIETY: Arneis

WINEMAKER: Luca Faccenda

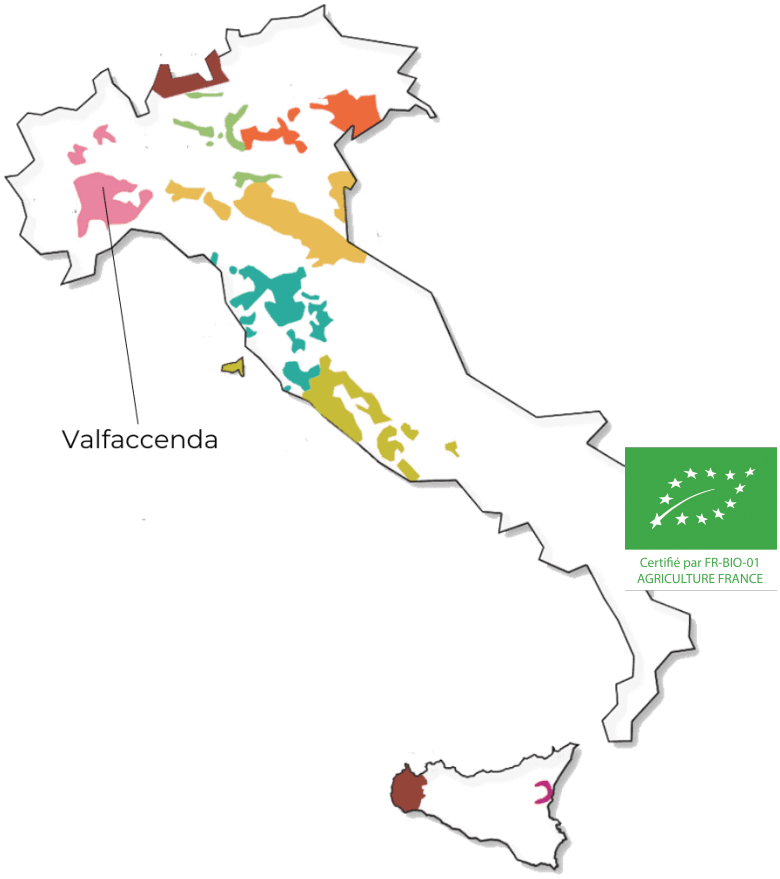
VINEYARD: The grapes originate from two different terroirs. 25% of the blend are planted on sandy soils, which naturally limit yields and produce smaller berries with a higher skin-to-pulp ratio. The remaining 75% are planted on heavier, clay-rich soils that allow for higher yields and larger berries, resulting in a lower skin-to-juice ratio.

VITICULTURE: Organic certified by Ecocert.

WINEMAKING: The two parcels are vinified separately. The grapes from the sandy terroir undergo a maceration of 2-4 weeks. The other part is directly pressed as whole bunches using a horizontal press. The fermentation takes place on ambient yeasts.

AGING: The grapes from the sandy terroir are aged for 6 months in oak and concrete. The second part of the cuvée ages in stainless steel until the two are blended just before bottling.

BOTTLING: Bottled in the waning moon of April.



VERITAS
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