

# ROERO ARNEIS DOCG

## Capural

The Roero Arneis DOCG Capural is a young white wine made up of Arneis grapes. It is fresh with floral bouquet.

### VINEYARD

**Position:** Veza d'Alba municipality;  
**Grape varietal:** Arneis;  
**Altitude:** 250 m above the sea level;  
**Exposure:** south-west;  
**Geological origin<sup>1</sup>:** Asti sands - sandy-clayish alternations;  
**Soil<sup>2</sup>:** fine and calcareous Typic Ustorthent, coming from the hillsides;  
**Planting year:** 1999;  
**Planting density:** 4,000 vine stocks/ha;  
**Growing method:** trellis;  
**Pruning method:** Guyot;  
**Grape yield:** 9,000 Kg/ha;  
**Wine yield:** 6,300 L/ha.

### VINIFICATION

The Arneis grapes have to be harvested during the second ten days of September.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 10-13 °C).

Then, they are put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest a few days in stainless steel thermo-conditioned tanks (13 °C) to separate the turbidity.

The clear must goes through the alcoholic fermentation at a temperature of 15-18°C, which lasts about ten days.

Afterwards, the wine is poured and then left in contact with its lees. Eventually, in the Spring following the harvest, the Roero Arneis DOCG Capural is then bottled and ready to be marketed.

### ORGANOLEPTIC PROFILE

**Colour:** intense straw yellow;  
**Bouquet:** intense, with floral hints;  
**Taste:** full, soft and persistent.

### FOOD PAIRINGS

Perfect to be enjoyed during aperitifs and starters and to be paired with fish dishes.

**Serving temperature:** 14 °C



<sup>1</sup> A.V.V. Carta geologica d'Italia 1:100.000;

<sup>2</sup> IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000