



SANROMÈ® TERRE ALFIERI DOCG ARNEIS

According to popular rural wisdom, “San Romè” (Saint Remigius) protects the vineyards lovingly tended by human hands that tame nature while maintaining its vigour.

APPELLATION Terre Alfieri DOCG Arneis

GRAPE VARIETY Arneis

SURFACE AREA AND LOCATION 4.87 ha, Cisterna d’Asti

SOIL sandy and calcareous

DENSITY 4,280 vines per hectare

PRUNING Guyot

HARVEST first ten days of September

FERTILIZERS manure and green manure

TREATMENTS copper and sulphur

VINEYARD MANAGEMENT grassing

PRESSING soft, followed by cold maceration for 10-12 hours

FERMENTATION 12-15 days in temperature-controlled vats at 15°C

AGEING in steel “sur lie”

TASTING NOTES Brilliant yellow colour, with fresh, minerally aromas evoking notes of white peach, citrus and grapefruit. Striking freshness and a subtle sapidity on the palate. The slight almondy note in the finish is typical of the grape variety.

FOOD PAIRINGS Excellent as an aperitif and very good with fish and vegetarian dishes.

