

Roero Arneis DOCG Recit

Native to the Roero, where it has been grown since the XVI century, Arneis is one of the oldest Piedmontese white grapevines. A low-yielding variety with medium-small berries and compact bunches, it ripens in the second half of September. ReCit is produced from grapes grown on several vineyards planted in different villages in the Roero, epitomizing what this magnificent land is capable of treating us to. "ReCit" means "little King" in the local dialect, and we believe that is exactly what Arneis represents in the context of native Italian varieties. A fragrant wine with an intense nose, it is distinguished by long, well-balanced acidity, well-supported by plenty of body and structure. Its fragrance also means that it is ready to drink in the spring following the vintage, and can keep for several years at its peak. An ideal match for fish and starters in general, with its substantial structure it can also be recommended for serving as an aperitif and throughout a meal.

Growing area: Roero - communes of Canale, Vezza and Priocca

Altitude: 250-300 m

Yield per hectare: 10 tons

Surface area: 10 ha

Alcohol content: 12.5-13%

Acidity: 5-5.5 g/l

Bottle sizes: 75 cl and 37.5 cl First vintage: 1993

