

ROCCA delle VERGINI®

LANGHE ARNEIS

Denominazione di Origine Controllata

“Rocca delle Vergini” (The Virgin’s Rock) is a hill with very peculiar rock formations which have long intrigued people’s imagination. By the word “Arneis”, the ancient Roero-farmers meant a “funny guy, introvert and very difficult to get on with”; similarly difficult to understand was the cultivation of a white grape variety in Piemonte, a region famous those days exclusively for its excellent red wines. But the exception often proves the rule and this type of wine enjoys nowadays a strong popularity both on the national and international market as a wine with a marked character and a unique personality. Type of wine: young and fruity white wine, excellent as an aperitif, perfectly suited for appetizers, light dishes and fish.

Vineyard location: town of Castellinaldo, location Rocca delle Vergini.

Soil and exposure: light and sandy soil, with good permeability. South-Eastern exposure.

Grape variety: 100% Roero Arneis

Vinification: grape harvesting in crates and cold fermentation in stainless steel tanks after a light cold maceration (or “kriomaceration”).

Alcohol content: 12% - Acidity 5.10 grams per litre.

Aging: no barrel. 2 months in bottles.

Type of bottle: high-shoulder bottle (75 cl). Packaging: 6 or 12 - bottle cases.

Release: beginning of March.

Colour: faded straw-coloured yellow with vivid green reflections.

Smell: ethereal, floral and reminiscent of meadow flowers.

Taste: mellow and slightly aromatic with a light and very typical grassy aftertaste.

Evolution: to fully appreciate its fragrancy, this wine should be drunk within the first 2 years.

Serving temperature: 9 - 10°C.

Castellinaldo d’Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

