

# ROCCAdelleVERGINI®

## LANGHE ARNEIS

Controlled Designation of Origin

“Rocca delle Vergini” is a hill with particularly interesting forms that often turned on the popular fantasies. And since the exceptions often confirm the rules, here is explained the success of this variety that is becoming increasingly established as a wine of marked and unique personality in the world wine sector.

**Vineyard location:** Municipality of Castellinaldo, Rocca delle Vergini locality.

**Soil and exposure:** light and sandy soil, with good permeability.

South-Eastern exposure.

**Grape variety:** 100% Arneis

**Care in preparation:** grape harvesting in baskets and cold fermentation in stainless steel tanks after a light cold maceration (or “kriomaceration”).

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

**Aging:** 3 months in bottle.

**Type of bottle:** Bordelais 0,75 L.

**Packaging:** 6 or 12 - bottles cases.

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

**Smell:** ethereal, floral and reminiscent of meadow flowers, sage and honey.

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

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

**Serving temperature:** 9 - 10°C.

### Castellinaldo d’Alba (Cn)

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