

DONNA IDA

ROERO ARNEIS DOCG



VINEYARD & PRODUCTION INFO

Soil composition: marl and limestone

Training method: Guyot

Elevation: 886-1,148 ft a.s.l.

Vines/ha: 4,500 vines/ha

Exposure: South-West

Vines age: 12-36 years

Harvest time: end of August



WINEMAKING & AGING

Varietal composition: 100% Arneis

Fermentation

Container: stainless steel tanks

Lenght: a few days

Temperature: 65 °F

Maceration

Technique: on fine lees, with slight agitation

Lenght: 30-60 days

Malolactic fermentation: yes

Aging

In bottle: 1 month



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 1.93 g/l

Acidity: 5.16 g/l

Dry extract: 18.2 g/l



FOOD PAIRINGS

Recommended pairing with fish, shellfish, and white-meat dishes.



TASTING NOTE

Pale straw yellow in color with greenish reflections, it has a characteristic taste that is pleasantly harmonious in alcohol and body.

Sweet and very fresh, it is persistent, with a delicate, herbaceous aroma and hints of fresh and citrus fruits.

PRODUCER PROFILE

Estate owned by: Matteo

Sardagna

Winemaker: Zvonimir Jurkovic

Total land under vine: 75 ha

Winery production: 400,000 bts

Region: Piedmont (Italy)

