



LE GINESTRE

Roero Arneis

Growing location: the vineyard lies in the village of Alba facing east on cool, sandy, loamy soil on a steep slope with good drainage. The vines are trained on vertical trellises and pruned using the Guyot system. The microclimate here is particularly suited to the growing of this native variety which does not adapt easily to other areas.

Wine-making process: off the skins, with immediate pressing of the grapes, and settling of the must prior to the alcoholic fermentation; after fermenting the wine is stirred on the lees for several months to give it complexity and a longer cellar life; following filtration in spring, the wine is bottled and left for one month before its release.

Tasting notes: bright pale straw-yellow; clean, intense, expansive nose, with fruity overtones reminiscent of ripe pears, white acacia blossom, honey and slight herby nuances; warm, round, full flavour, with long, well-balanced finish.



Strada Grinzane, 15 12060 GRINZANE CAVOUR CUNEO

TEL. : 0173 26.29.10 FAX : 0173 26.2267

C.F. – P.IVA – R.I. 02839580046

Email : info@leginestre.com

[Http://www.leginestre.com](http://www.leginestre.com)