



M O R R A

ROERO  
ARNEIS docg

Arneis has been Roero's typical white grape for centuries. This native variety (according to tradition, first cultivated on a hill just a few kilometres from Castellinaldo) likes the sandy, loose soils that characterize the local terrain. Since being granted a controlled designation (DOC) in the early 1980s and now recently recognized as a DOCG, Roero Arneis has won fans around the world thanks to its freshness, minerality and easy-drinking qualities. These characteristics are faithfully reflected in Morra's interpretation, making it perfect for aperitifs or paired with cold dishes.

**Grape varietal:**  
Arneis.

**Production:**  
8000-9000 kg grapes per hectare.

**Vinification:**  
soft pneumatic pressing with dry ice, cold decanting of the must.

**Fermentation:**  
temperature controlled fermentation, maturation in stainless steel vats for 5 months, ageing 2 months in bottle.

**Service temperature:**  
10-11° C.



**Azienda Agricola Stefanino Morra**

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