



M O R R A

ROERO ARNEIS docg Vigna S. Pietro

Made from grapes from the San Pietro vineyard on the edge of Castellinaldo, which has excellent exposure and a mix of sandy and chalky soil, the Roero Arneis San Pietro unites the variety's typical characteristics with a robustness and softness that comes from the unusual aging for a few months in large wooden barrels. The result is a white wine very rich in fruity, floral aromas, with a round, crisp palate and a long, lingering finish. The perfect match for fish and white meat, it can also be kept for several years, in order to fully appreciate its entrancing longevity.

Grape varietal:

Arneis.

Vineyard:

San Pietro.

Production:

5500-6000 kg grapes per hectare.

Vinification:

soft pneumatic pressing, cold decanting of the must.

Fermentation and maturation:

in big oak cask for 9 months with batonnage, ageing for 3 months in bottle.

Service temperature:

11-12° C.

Notes:

if properly stored, it maintains and improves for 7-8 years.



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