

MUMPLIN ROERO ARNEIS D.O.C.G.

Mentioned as far back around 1478, Roero Arneis is a pearl for the local oenology.

The word Arneis, in the local dialect, means an extrovert person a little rebellious and funny.

Mumplin is made from special selected grapes that come from own estate vineyard to guarantee a wine with the maxim quality .

Grape varieties: ARNEIS 100%

Vineyard location: medium-high hillside (200-300m asl) with south-ouest exposure, in the district of Canale

The soil of ancient time, characterized by 'The Rocche', is friable, sandy and ochred colour. The Astiane marls - of Pilocene age - are an excellent enviroment to produce full bodied wines, but with finesse and elegance.

Vinification

The grapes are carefully picked up by hand in the first/second week of September

The grapes undergo soft pressing and the must is separated by the skins. Static racking of the must, followed by fermentation in stainless steel tanks at low temperature 18°C

Ageing

In steel tank for 6 months, cold stabilization before bottling

Tasting Notes:

Straw yellow colour

Intense and elegant bouquet with fruit and white flower hint, ripe pears, hawthorn blossom and acacia honey.

Nice feeling on the palate. Long finish with pleasant almondy aftertaste.

Food pairing:

Excellent as an aperitif, it is perfect with appetizer, rice and pasta white meat, vegetables. Great combination with oyster and fish dishes
Serving Temperature 10° C



Bottle size

Lt. 0,375 - 0,750

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