



EMPSON & CO.
Experience Italy in a Wine glass



Roero Arneis DOCG

Arneis is a native white variety with a quirky name in the Piedmont dialect. It means "little rascal," or capricious child. It is a character description that perfectly suits this challenging but rewarding grape. The grape is traditional to Piedmont and one of Marcarini's goals has been to contribute to and promote the great traditions of their region. The vineyards, first planted in 1982, are located in the heart of the Roero appellation in Montaldo Roero, on the left side of the Tanaro River. The soil is sandy and rich in marine deposits and minerals that contribute to giving the wine its unique personality. Vinified and aged exclusively in stainless steel.

Wine exported to: Bermuda, Canada, USA, Puerto Rico, Australia, Austria

Most recent awards

WINE SPECTATOR: 92

WINE ENTHUSIAST: 91

JAMES SUCKLING: 94

WINE ADVOCATE: 95+

GAMBERO ROSSO: Tre Bicchieri

VINOUS: 90

VINI BUONI D'ITALIA: Corona

GOURMET TRAVELLER MAGAZINE: 92

DECANTER: 90

WINE & SPIRITS: 90

THE TASTING PANEL: 90

IAN D'AGATA: 93

Winemaking and Aging

Grape Varieties:	100% Arneis
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	Around 30 Days
Type of yeast:	Selected yeast
Fermentation temperature:	15-16 °C (59 - 60.8 °F)
Malolactic fermentation:	No
Fining agent:	Bentonite
Aging containers:	Stainless steel
Container size:	25 HI
Bottling period:	January/February
Aging before bottling:	3 Months in Stainless Steel
Aging in bottle:	1 month
Closure:	Diam

Vineyard

Organic:	No
Vineyard location:	Montaldo Roero, Piedmont
Vineyard size:	2 hectares (5 acres)
Soil composition:	Calcareous, sandy soil
Vine training:	Espalier
Altitude:	300 meters (984 feet) above sea level
Vine density:	5,000 vines per hectare
Yield:	85 q/ha
Exposure:	Southern
Years planted:	2004, 2012
Age of vines:	7 and 15 years old
Time of harvest:	Early September
First vintage of this wine:	2008
Total yearly production (in bottles):	8,000

Tasting Notes and Food Pairings

Tasting notes:	Straw yellow with golden hues, ample, fragrant, very elegant, sumptuous bouquet, with notes of fresh fruit, acacia flowers and honey; dry, harmonious, with good body and flavor.
Serving temperature:	Best served at 8-10° C (46.4-50° F).

Food pairings:	Our Roero Arneis is a superb accompaniment with hors d'oeuvres, with mild dishes such as plain risottos or asparagus risotto, gnocchi alla bava, or fish without sauce. These delicate dishes will be exalted by the fineness of the bouquet, taste and charming harmony of this sumptuous native Piedmont wine.
Aging potential:	2- 6 Years
Alcohol:	Alc. cont. 13% by vol.
Winemaker:	The Marcarini family and Valter Bonetti