



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

VINOUS: 93

KERIN O'KEEFE: 93

WINE ENTHUSIAST: 92

WINE SPECTATOR: 92

JAMES SUCKLING: 94

WINE ADVOCATE: 95+

GAMBERO ROSSO: Tre Bicchieri

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

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|-----------------------------------|-----------------------------|
| 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).

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| 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 |