



TENUTA LARAMÈ

FIPPIANE

Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

METODO CLASSICO

P A S D O S É

Vintage

2020

Hot temperatures characterized spring 2020 since the beginning of the year, causing the vines to germinate with a vegetative advance of about a week compared to 2019. In mid-July, we had veraison, the moment in which the berries go from green to yellow or bright red. The rainfall in August then caused this slight earliness in maturation to be lost, leading to regular ripening. The bold sun and warm temperatures of mid-September were a godsend, giving us voluminous, healthy, and loaded bunches. Potential alcohol was in line with 2019, while acidity was on average lower.

Degorgement

9 March 2023.

Grape Variety

100% Arneis.

Vineyard

In 1837, "at the price of two hundred lire," Francesco Povero bought "a small vineyard with little land" in the Fippiane region, in Canale d'Alba, on the Roero hills.

Cultivation system: espalier cultivation - guyot pruning.

Hectares: 1

Bottles produced: 6000 bottles; 420 magnum.

Soil: sandy and clayey.

Vineyards certified organic by Valoritalia.

Winemaking

Removal of grape stalks and cooling at 5°C

Cold maceration for 10/12 h

Soft pressing at 0,6 Atm

Fermentation

Containers: stainless steel, temperature-controlled tanks

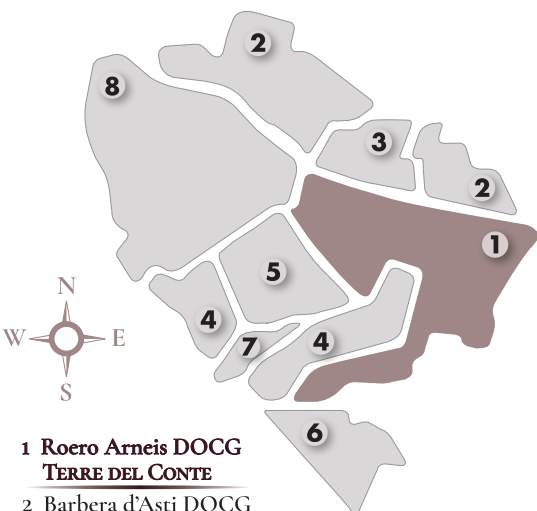
Temperature: 16°C - **Duration:** 20 days

Secondary fermentation: traditional method

Aging: 36 months sur-lies in the bottles.

Degorgement à la glacée: We freeze the neck of the bottle with a saline solution; we keep the bottle in a vertical position and then we rotate it 180 degrees before removing the crown cap. We use the same wine as liqueur d'expédition. After corking, the sparkling wine rests at least 3 months before being released.

Size: 0,75 lt - 1,5 lt



1 Roero Arneis DOCG TERRE DEL CONTE

2 Barbera d'Asti DOCG

3 Piemonte DOC Bonarda

4 Roero DOCG Loreto (Nebbiolo) TUMLIN

5 Barbera d'Alba DOC Superiore GARAVAGNA

6 Langhe DOC Favorita TERRE DEL SINDIC

7 Cisterna d'Asti DOC Superiore
(Croatina) - SANTA LUCREZIA

8 EQUILIBRIO
NATURA



Winemaker Notes

A delicate sparkling wine, which maintains the typical freshness of Arneis, and showcases an excellent structure and a captivating fragrant bouquet derived from the long aging sur lies.

Colour: pale straw yellow.

Perlage: dense and persistent.

Bouquet: fragrant and inviting with notes of bread crust and ripe white pulp fruit.

Taste: harmonious and persistent with delicate sapidity.

Serving temperature: 8/10°C

Food pairings: shellfish, raw ham, sushi and sashimi, saffron risotto, porcini risotto, goat cheeses.

Alcohol by volume: 13%

Extract: 19 g/l

Residual Sugar: 0,8 g/l

Acidity: 5,82 g/l

Aging potential: Excellent within 4 years following harvest.

