



TENUTA LARAMÈ

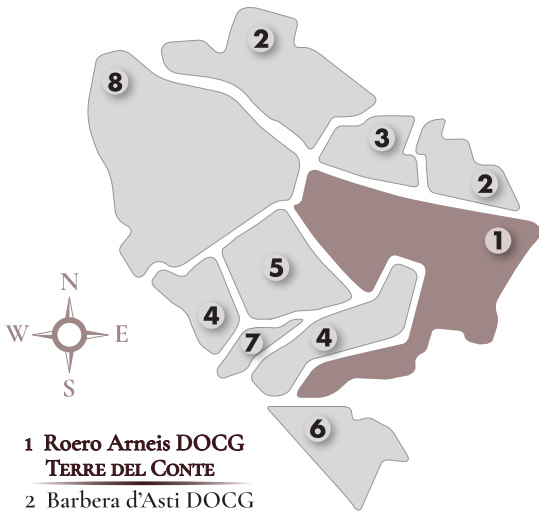
FIPPIANE

Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA
E GARANTITA

METODO CLASSICO

P A S D O S É



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



Vintage

2021

A low-yielding year, shaped by a spring frost followed by a dry, hot summer. The sandy soils of Roero supported the vines' resilience, preserving the health and integrity of the grapes. Small, thick-skinned berries delivered concentrated wines, rich in extract and marked by an intense aromatic profile.

Degorgement

7 March 2025.

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

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.

