TENUTA LARAMÈ

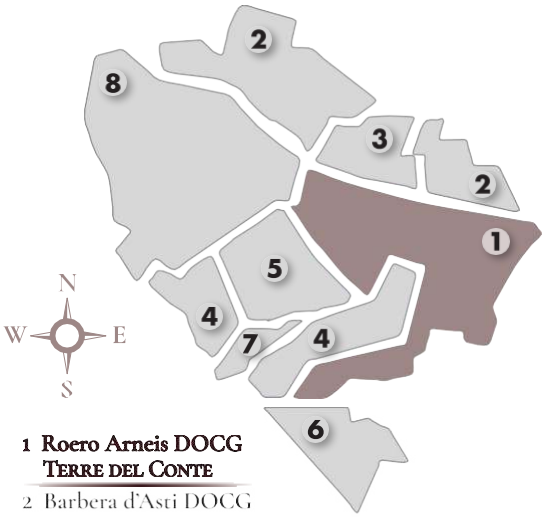
FIPPIANE

Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

METODO CLASSICO

PAS DOSÉ



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

CONSORZIO TUTELA ROERO

VEGAN

VALORITALIA

SUSTAINABLE WINERY 3E EQUALITAS



Vintage

2023

Following a dry winter, spring rainfall encouraged vine growth. A warm, dry summer contributed to grape concentration, while rainfall before harvest favoured balanced ripening. The vintage produced Arneis grapes characterised by good freshness, aromatic richness and structure.

Degorgement

6 November 2026.

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.

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: 2,41 g/l
Acidity: 6,07 g/l
Aging potential: Excellent within 4 years following harvest.

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

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