



**MARCHESI DI BAROLO**  
*Antiche Cantine in Barolo*

**GRAPE VARIETY:**  
100% Arneis

**PRODUCTION AREA:**  
The grapes come from vineyards located on the steep Roero hills which are characterized by calcareous-siliceous soil that is particularly rich in quartz sand and very fine clay and it is mixed with thin, friable layers of sandstone. This peculiar, soft, permeable soil composition gives the wine a high content of mineral nutrients and a straightforward bouquet that allows the Arneis vine to yield fresh, fragrant aromas.

**VINE TRAINING SYSTEM:**  
The vines are upwards-trained with a vertical-trellised Guyot system on very steep hills.

**VINIFICATION PROCESS:**  
The grapes are collected and quickly taken to the cellar where they are destemmed and delicately crushed to extract only the noblest and most aromatic parts of the skin and the outer area of the berry. The must is fermented in thermo-conditioned steel tanks at 20° C (68 F). Then the wine is stored in steel tanks or cement tanks lined with fiberglass to preserve its typical, fresh fragrance. Sitting in contact with the lees for a long period of time makes this wine long-lived and capable of evolving even further when it is uncorked and poured in the glass.

**ORGANOLEPTIC CHARACTERISTICS:**  
The color is a pale straw-yellow and sometimes it has light antique-gold hues. The aroma is fruity with fragrant scents of acacia flowers, rennet apples, peaches and green hazelnuts. The taste is fresh, fragrant and lightly mineral.

**FOOD PAIRINGS:**  
Roero Arneis is well-matched with delicate, flavorful appetizers, such as veal with tuna sauce, vegetable flan, pasta with vegetable sauce, and boiled or baked white meat. It is the perfect companion of raw or marinated fish.

**SERVING TEMPERATURE:**  
8° C (46° F)

**ALCOHOL BY VOLUME:**  
13% Vol

