



ARNEIS
“Garbalet”
ROERO DOCG

MARIANOT ARNEIS ROERO
GARBLET 2018



GRAPE VARIETIES

100% Arneis

ALCOHOL BY VOLUME

13%

VINEYARDS & TERROIR

Region Piemonte – Roero

Climate Mild with good thermal excursion

Altitude 300 meters a.s.l. - hilly

Soil Calcareous and clayey

APPEARANCE

Straw yellow color.

OLFACTORY and GUSTATORY

A delicious Arneis that opens with thyme and sea salt, before moving on to preserved lemons and jasmine. Good density and acidity drive to match. Medium-bodied and spicy on the finish.

FOOD PAIRINGS

Seafood and salads. Snacks and cold cuts.

AGRONOMIC - VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Traditional vinification in stainless steel vats at controlled temperature. Refines and steel vats and bottle before being ready for the glass.

REFINEMENT

Stainless steel vats – 6 months

Bottle – 3 months min.