

# FRUSTÉ

ROERO  
ARNEIS  
D.O.C.G.



Arneis is an indigenous grape of ancient origin cultivated mainly in the Roero, in the northeast of the province of Cuneo and precisely in the following villages Canale, Vezza, Corneliano and Guarene, and in a smaller quantity in the Asti province (Cisterna and San Damiano). In dialect, Arneis means “arnese”, but also an original person, a person out of the box. This grape is not easy to grow. It is said that once it was planted to attract birds and bees, which in this way avoided feeding on grapes of greater commercial value. Our Arneis comes from one of the most vicated viticultural area in the Roero, hence the name “Frustè” which means “foreigner” to indicate the territorial diversity which does not affect its qualitative identity.

**GRAPE:** 100% Arneis.

**SOIL:** sandy.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** South West.

**VINE TRAINING - DENSITY:** Guyot. 4500 vines per hectare.

**HARVEST:** end of August, beginning of September, the grapes are hand harvested in little crates in order to preserve their integrity until they arrived at the winery, and is carried out in the early morning hours, when temperatures are still moderate and allow the preservation of the typical aromas of the grapes.

**VINIFICATION:** the entire grapes are soft-pressed and the clear must is separated from the cloudy must thanks to a static decantation at 14 °C for about 24 hours. The alcoholic fermentation is very slow and takes place in reduction in stainless steel tanks at a temperature controlled at 15 °C and lasts for about 20 days.

**AGEING:** from October to April there is a succession of bâtonnage operations on noble lees in order to exalt to the maximum the very complex aromatic profile of the grape. Then the wine remains in the bottle for 3 months prior to be released.

## TASTING NOTES

The wines has a straw yellow colour with greenish hues. The nose is elegant, intense and typical of the grape with aromas of citrus and tropical fruit, mango and pineapple. On the palate it is very well balanced, fresh, round and structured.

**PAIRINGS:** cured meat, mixed green salad “insalata campagnola”, Piedmontese savoury flan “tartrà”, green omelettes with wild herbs, stuffed onions, rabbit tuna style “tonno di coniglio”, white meats, fishes dishes.

**ALCOHOL CONTENT:** 13,5% vol.

**SERVING TEMPERATURE:** 10-12 °C.

**SIZE:** 0,75 l.