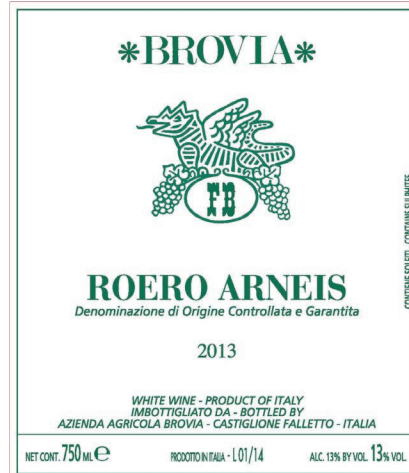


Brovia



Roero Arneis



At a Glance:

- **Appellation:** DOCG Roero Arneis
- **Uvaggio:** Arneis (100%)
- **Average Annual Production:** 4,500 bottles
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a southeast-facing .8-ha plot near Vezza d'Alba
- **Soil Types and Compositions:** Sand
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1980
- **Average Yields:** 45 hl/ha
- **Average Harvest Date and Type:** Manual, usually in mid-September

In The Cellar:

- **Fermentation:** After total destemming and a brief skin maceration, wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on lees until assemblage prior to bottling
- **Malolactic Fermentation:** Blocked by temperature
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

A perfect encapsulation of Roero Arneis: a mineral spine with notes of stone fruits and citrus define this wine. While much Piedmontese Arneis is decidedly neutral or subject to heavy new oak treatment, Brovia's version gracefully expresses its Roero origins with balance, intensity, length, and concentration.