

ANGELO NEGRO

GIOVANNI NEGRO

ROERO ARNEIS DOCG - METODO CLASSICO BRUT

VINEYARD

Grape variety: Arneis

Production area: Roero

Altitude: 280-320 m slm

Sun exposure: north, north-west

Soil : sandy – calcareous

Breeding system: Guyot

HARVEST

Period: end of August – beginning of September

Hrvest: hand-picking with the 20 kg boxes

VINIFICATION

Maceration: absent. Soft pressing of the whole grapes

Maturation: 6 months on yeasts with battonage

Malolactic fermentation: absent

Foam setting: April – May, following the harvest

Maturation: 60 months “sur lies”

Preservation and endurance: in horizontal bottle position, 5-6 years

SENSORY PROFILE

Fine and persisting perlage. Intense straw yellow color. The fragrance is elegant with hints of dry flowers and crust of lightly toasted bread. The foam is creamy and crunchy, never aggressive. It reminds the pear and the “Renetta” apple. The aftertaste of yeast is soft, mineral and lightly bitter.

Serving temperature: 8-10° C



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