



Monchiero Carbone 2017 (0,375) Recit

Roero Arneis - 0.375L

SHORT DESCRIPTION

Bright straw-yellow colour. Intense nose with engaging aromas of ripe fruit (apples and pears), rounded off by hints of almond. Mouth-filling entry, packed with soft and sensual tactile sensations, followed by a full, dry finish. Well supported by plenty of body and structure. Native to the Roero, where it has been grown since the XVI century. "ReCit" means "little king" in the local dialect, and this is exactly what Arneis represents. Elected by "Slow Food International" for "Best buy - value for your money" for 6 years in a row. Awarded 88 point by the "Wine Enthusiast" for this Recit 2015.

Climate:

The weather and climate in Piedmont is determined by the Alps. The region has a temperate climate with warmer summers and mild winters.

Soil:

Rock, marl and limestone with sandy soil.

Vinification:

Growing area: Roero - communes of Canale, Vezza and Priocca. Altitude: 250-300 m. Yield per hectare: 10 tons.? Surface area: 10 ha. Fermentation in stainless steel vats. Ageing: 4 months in stainless steel vats.? Arneis is one of the oldest Piedmontese white grapevines. A low-yielding variety with medium-small berries and compact clusters, it ripens in the second half of September.. Its fragrance means that it is ready to drink in the spring following the vintage, and can keep for several years at its peak.

MONCHIERO CARBONE

The inspiration behind Monchiero Carbone comes from both families. Enrico "Ricù" Carbone married Lucia Gioetti. Lucia, then known as "The Blonde", had a considerable sum of money that was used to buy the land. Their first harvest was the legendary harvest of 1990. Choosing a name for their winery was obvious: "Monchiero Carbone". Two vineyards and two terroirs!



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