



MONTCALM
WINE IMPORTERS, LTD



WINERY	Giacosa Fratelli
WINE	Arneis Roero DOCG
REGION	Piemonte
VARIETAL	100% Arneis
LOCATION OF VINEYARDS	Roero, northern bank of the Tanaro River
TYPE OF PLANTING	Organic, not certified
SOIL	Soft and sandy
VINIFICATION & AGING	Grapes are harvested manually then pressed gently. Temperature-controlled, stainless steel tank vinification to maintain the fragrant aromas of the varietal.
ALCOHOL CONTENT	12.5%
TOTAL PRODUCTION	30,000 bottles
OENOLOGIST	Maurizio Giacosa
NOTES	Arneis is a white wine grape variety from Piedmont which has become synonymous with Roero, the area on the northern, left bank of the Tanaro River (just across the river, on the southern bank is the Langhe region). Arneis has been rescued from the verge of extinction and is now enjoying something of a revival thanks to a few dedicated producers. Roero Arneis was granted DOC status in 1985 and it was elevated to DOCG in 2006.

TASTING NOTES

This Arneis is made with grapes sourced from the Roero area of Piedmont, on the Northern bank of the Tanaro River where the soft, sandy soils are ideal for this grape varietal. The stainless steel vinification maintains the fragrant aromas of flowers, white peach and mint. Best enjoyed when young, Arneis is perfect as an aperitif with starters, seafood and shellfish.

ABOUT THE WINERY

The Giacosa Fratelli winery is located in Neive, in the heart of the Langhe region. Founded by Giuseppe Giacosa in 1895, the winery was later expanded by his son Leone, who devoted all his time to improving the vinification and aging techniques of the Langhe's typical wines. After 1960, Leone turned the business over to his sons, Valerio and Renzo (the actual 'fratelli' in the winery name), who further expanded and acquired cru vineyards like Bussia (Barolo) and Basarin (Barbaresco). Currently, the winery is run by Maurizio and Paolo Giacosa (Valerio and Renzo's sons) who manage some 50ha of vineyards with a yearly production of approx. 800,000 bottles. The secret for producing fine wines lies in the land and Giacosa has given a green approach by installing solar panels for energy, managing and channelling rain water, eliminating pesticides and herbicides, using grape skins for fertilization. In the wine cellar, technology and innovation work alongside traditional techniques, allowing Giacosa to produce a distinct range of wines, at great value and outstanding quality.

www.giacosa.it