Marcarini

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Roero Arneis DOCG

Roero Arneis 2025

VARIETALS
100% Arneis

VINEYARD PHILOSOPHY
Sustainable

SIZE	ASPECT	ALTITUDE	TERRAIN	SOIL TYPE
2 ha	South	300 Meters	Hilly	Calcareous and sandy soil.

YIELD	DENSITY	CULTIVATION	VINE AGE
9,000 kg per hectare	5,000 vines per hectare	Free-standing espalier with Guyot pruning	14 - 15 Years

CLIMATE
2025 started with abundant rains, then June brought early heat, advancing the vegetative cycle. From late August, mild temperatures allowed the grapes to ripen gradually and optimally.

HARVEST PERIOD
Hand-picked September 9th - 12th.

VINIFICATION
Gentle pressing and decantation yielded a clear must, followed by fermentation for a month in stainless steel. Three months of bâtonnage added structure and finesse, with light fining and filtration to preserve freshness and aromatic precision.

AGING
Aged 3 months on fine lees, then 1 month in stainless steel.

LONGEVITY
Now

OF BOTTLES PRODUCED
15,000

FIRST VINTAGE PRODUCED
2007

ANALYTICAL DATA

ABV	RESIDUAL SUGAR
12.5%	<0.4 g/l

TASTING & PAIRINGS
Appearance: Straw yellow with golden reflections.
Nose: Ample, fragrant perfume with notes of fresh fruit, acacia, and honey.
Palate: Fresh and aromatic, dry and harmonious, with a structured body and mineral notes.
Pairings: Hors d'oeuvres, mild dishes like risotto, pasta, gnocchi, or lightly prepared fish.
Serving Temperature: 50-53°F

AVAILABLE FORMATS
750 ml

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