



BOASSO FRANCO  
AZIENDA AGRICOLA



## Roero Arneis docg

**Vine:** Arneis

**Production area:** Montà d'Alba municipal district

### *The vineyards*

**Surface:** 10000 square metres

**Age of vineyard:** 25 years

**Implantation order:** 0.80x2.60

**Number of vines per hectare:**

**Rootstock:** 420A-S04

**Soil:** calcareous- clayey

**Growing procedure:** espalier with Guyot pruning

### *The grape*

**Harvest:** 100% by hand

**Harvest period:** September-October.

**Maximum yield:** 80-100 quintals/hectare of grape.

**Wine maximum yield:** 70%

**Wine-making:** fermentation without skins in an autoclave at a controlled temperature to preserve the aromas and aroma of the wine.

Maturation and stabilization in steel

### *The wine*

#### FEATURES OF WINE

**Alcoholic content (minimum):** 11.00% vol.

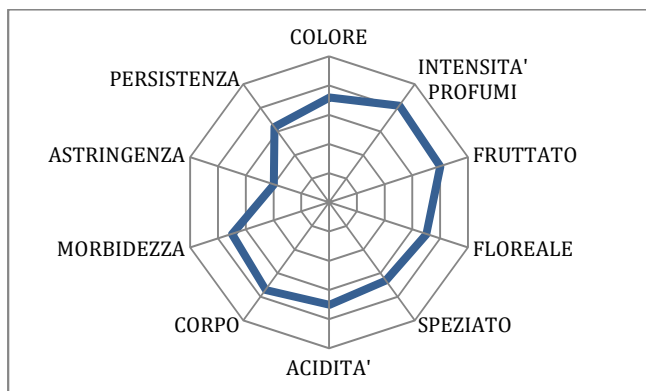
**Total acidity (minimum):** 4,5 grams/litre

**Net dry extract (minimum):** 19 grams/litre

**Storage:** in a cool place, to be served cold after storage in the refrigerator

**Tasting temperature:** 10/12 contents.

**Food / wine pairing:** with appetizers, fish and white meats. Ideal for aperitifs



#### JUDICIAL LIMITATIONS

**Pb:** max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol:** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO<sub>2</sub>:** max 150 mg/L Reg. CE 606/09

**Ocratossina A:** max 2 µg/L Reg. CE 123/2005