AZIENDA AGRICOLA BRUNO FRANCO

Winegrowers by tradition, green by choice

ROERO ARNEIS DOCG

Controlled and guaranteed denomination of origin.

LORETO
Organic wine

Grape variety: Arneis

Vineyard: Loreto

Exposure: South East

Soil: medium dough-sandy

Planting layout: 1m x m 2.60m

Production per hectare:100 q.

Working in alternate rows

Pruning of the vine in Guyot

Age of implantation: 20 years

Practice of fertilization and treatments: organic farming according to EEC regulations

Harvest: first ten days of September

Vinification: in white, temperature controlled fermentation at 16 °C

Fermentation time: 20 days

Maturation: stainless steel tanks for 3 months

Bottling: January

Bottles Produced: about 12,000

Packaging: 6 and 12 bottles

Alcohol content: 14%vol.

Total acidity: 5.5 gr. /lt in tartaric acid

Colour: Intense straw-yellow

Bouquet: chamomile, white peach and spring flowers

Taste: almond, slightly sapid

Serving temperature: 8/10 °C

AZIENDA AGRICOLA VITIVINICOLA BRUNO FRANCO
Madonna di Loreto,34 - 12043 – Canale (CN) - Partita IVA: 03098360047

aziendabrunofranco@gmail.com Tel. +39 0173 979543