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## ALMONDO ROERO ARNEIS 'BRICCO DELLE CILIEGIE'

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**Region:** Piemonte, Italy

**Appellation:** Roero Arneis DOCG

**Grapes:** 100% Arneis

**Farming:** certified organic

**Age of vines:** Planted in the 1960s - 1970s

**Altitude, Aspect, & Soil Type:** 370 - 400M, East and South facing, clay with a good amount of limestone

**Typical Harvest Time:** Early September

**Maceration & Fermentation:** controlled low temperature fermentation in stainless steel with native and selected yeasts

**Aging:** 11 months in stainless steel, including 7 on lees

**Finishing:** fined, filtered and cold stabilized

**Production:** 50,000 bottles annually

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### Notes from Oliver:

The Roero wine-producing region, on the other bank of the Tanaro river from the famous Barolo and Barbaresco appellations, is one every wine lover should know. Arneis, indigenous to this part of Piedmont, is grown here. The Arneis bottlings from Domenico Almondo and his sons Stefano and Federico transcend the type, showing the typical herb and pit fruit aromas and flavors of the variety but with a much more interesting structure than most, almost like bone-dry Riesling.

The Bricco del Ciliegie is named after the single vineyard where it is grown, which is an exception in the Roero because of its clay and limestone soil composition (as opposed to sand), and high elevation. The Almondo family believes this soil to produce the finest examples of Arneis, capable of aging 15 years or more. This wine is extremely concentrated; full of the aromas and flavors of wet pebbles, stone fruit, and herbs. If you like good Chablis, try this bottle.