
ALMONDO ROERO ARNEIS 'VIGNA SPARSE'



Region: Piemonte, Italy

Appellation: Roero Arneis DOCG

Grapes: 100% Arneis

Farming: certified organic

Age of vines: Planted in the 1990s

Altitude, Aspect, & Soil Type: 250 - 280M, East and South facing, sandy soils made up of marine sediment

Typical Harvest Time: Early to mid September

Maceration & Fermentation: controlled low temperature fermentation in stainless steel

Aging: 6 months on fine lees in stainless steel

Finishing: fined, filtered and cold stabilized

Production: 50,000 bottles annually

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.

Almondo's estate Arneis comes from three different vineyards, hence the name 'Vigne Sparse', or 'scattered vineyards.' Each vineyard is harvested and vinified separately, then tasted throughout the resting process. The final cuvée is determined in January following the vintage. It is pale straw in color with a faint hint of green, and rather bursting with aromas and flavors of apricot, herbs, wet stones, and citrus rind. I agree with the producer that it will drink well for at least five years.