

Morra DOC Roero Arneis

Arneis has been Roero's typical white grape for centuries. This native variety (according to tradition, first cultivated on a hill just a few kilometres from Castellinaldo) likes the sandy, loose soils that characterize the local terrain. Since being granted a controlled designation (DOC) in the early 1980s and now recently recognized as a DOCG, Roero Arneis has won fans around the world thanks to its freshness, minerality and easydrinking qualities. These characteristics are faithfully reflected in Morra's interpretation, making it perfect for aperitifs or paired with cold dishes.



COUNTRY Italy

VARIETAL Arneis

SOIL TYPE Sandy Loam

VINEYARD 8000-9000 kg grapes/ha.

HARVEST Manual harvested & sorted

VINIFICATION

Soft pneumatic pressing with dry ice Cold decanting of the must 5 months aging stainless steel vats 2 months aging in bottles.

TASTING NOTES

Pale sunshine yellow color with fresh floral, citrus and melon aromas with hints of almond. An unoaked, dry, medium bodied white wine with crisp acidity, the Arneis is well-balanced, elegant wine with good complexity and a lingering finish.