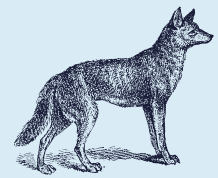




Morra

D.O.C. 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.



PARKER WOLF

wine & spirits

COUNTRY

Italy

VARIETAL

100% 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.

CERTIFICATIONS



Moments Unearthed

parkerwolfwine.com