



VINITY
WINE COMPANY

Giacomo Fenocchio

Anima Arancio – Vino Macerato

Appellation: Wine

Type: Dry, skin-contact, orange, or amber wine

Varietal: 100% Arneis

Anima Arancio, or Orange Soul, is from the same vineyard as Fenocchio's Roero Arneis in Monteu Roero purchased in 2009. The selected grapes, after pressing, are left on skins an additional 30 days to create this exceptional 'orange' wine.

Tasting Notes

Color: Orange with slight amber reflections

Bouquet: Soft and complex, especially inviting with aromas hinting broom, camomile and fresh fruit.

Taste: Pleasantly tangy, dry, savory, intense, full and very persistent with notes of smoke and orange zest.

Alcohol: Approx. 13-13.5% Vol

Total acidity: Approx. 5.5-5.8 g/L

Serving Temperature: Chilled 10/12° C (50°/54° F)

Food Pairing

Great with seasoned cheeses, meat and fish dishes.

Vineyard Notes

Vineyard site: Monteu Roero

Soil: Calcareous, clay, soil of medium texture.

Altitude: Hilly zone at around 300/350 meters a.s.l.

Vine Age: 10/15 years.

Exposure: Southeast.

Winemaking Notes

Harvest: Mid-September.

Vinification: Spontaneous fermentation without add selected yeasts and additive. Long maceration, 30-day skin contact in stainless steel.

Aging: 30 days in stainless steel.

Production: 1,000 bottles a year.



Giacomo Fenocchio has been producing, and aging great wines from grapes from their own vineyards in the heart of Barolo for over five generations. The brothers Fenocchio personally take care of their vineyards with a focus on ecological balance and with great respect for the environment.

Their flagship Barolo wines exemplify the care and craftsmanship that go in to all of the Fenocchio wines. They are created through a very long maceration, no less than ten days, without the use of rotary fermentors. They do not use shortcuts: fermentation is completely natural, the work is done in full by the indigenous microflora, without added yeast. The temperature is kept constant only through daily pump-over. They believe a great Barolo –or any wine – is achieved without force, without acceleration, following its own time and its own rules. Further, the passage of time bestows a well made wine with a more complex and intriguing aroma and a more rewarding palate.