



VINITY
WINE COMPANY

Giacomo Fenocchio

Roero Arneis

Appellation: Roero Arneis DOCG

Type: Dry, white

Varietal: 100% Arneis

From a 1.5 hectare vineyard in Monteu Roero that was purchased in 2009. Monteu Roero is in the Province of Cuneo, a few kilometers away from Canale. It sits atop a steep hill dominated by the castle. The vineyards that cover the hills produce some very good wines. The German emperor Friedrich Barbarossa stayed in that castle with his court in the winter of 1158, because of the quantity and quality of the wines.

Tasting Notes

Color: Light hay green

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

Palate: Pleasantly tangy, full and very persistent.

Alcohol: 13.5%

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

Pairing

Great as an aperitif. Pairs nicely with saucy dishes white meats and grilled fish.

Vineyard Notes

Vineyard site: Monteu Roero

Vineyard Area: 1.5 Hectares

Soil: Calcareous, clay, soil of medium texture.

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

Exposure: Southeast.

Vine Age: 10/15 years.

Winemaking Notes:

Harvest: Mid-September.

Vinification: The grapes are gently pressed and then the wine-must obtained is refrigerated in stainless steel vats to allow the lees to settle. After 24-36 hours the juice is separated from the lees and fermented at a controlled temperature. Bottling is done in sterile conditions.

Aging: In stainless steel tanks and matured in the bottle.

Production: 12,000 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.