



Monchiero Carbone
OGNI USS A L'HA SO TAMBUSS
— ROERO —



Cecu d'la Biunda Roero Arneis DOCG

Arneis, an exclusive vine of the steep Roero hills, together with Nebbiolo, is the architect of our area's fine reputation in the world of wine. This has inspired us to craft this selection, with the intention of offering a further opportunity to highlight the potential of this great variety.

The grapes are grown on two individual vineyards selected for their sandy terrain and high altitude: from the soft and sandy soils of cru Tanone, in the municipality of Vezza d'Alba, and from the cru Renesio Incisa in the municipality of Canale, on the famous hill that was the birthplace of the Arneis grape in the late 1400s. It is said that right here this particular berry was once known as the "white Nebbiolo" to underline the strong similarities in shape and size to the well-known berry.

On this type of soil Arneis expresses all its aroma and elegance. This wine features intense, floral aromas; it entices the palate, while the refinement of its lingering, structured taste that charms the palate is set to improve over the years to come.

We wanted to dedicate this selection to grandfather Francesco Carbone, better known as "Cecu d'la Biunda" or "Son of the blond woman" in local dialect, as a nod to him for the Arneis he planted in his vineyards, and the seeds he instilled in our hearts.

Grape variety: Arneis 100%

Production area: Roero, municipality of Canale and Vezza d'Alba

Orientation: South-West

Altitude: 260 meters

Yield per hectare: 75 quintals

Vineyard surface: 2 hectares

Alcohol content: 13,0-13,5%

Acidity: 5,5-6,0 g/l

Bottle size: bottle (0,750L), Magnum (1,5L)

First year of production: 2004

Sensory profile

Colour: intense straw yellow.

Nose: this wine features an intense olfactory sensation. It features great depth that evolves slowly into fresh aromas, which vary from white currant to pineapple and hints of sage.

Taste: entry onto the palate is strongly marked by a splendid freshness of flavour, which gradually shows its true power and mouth-filling qualities. It gradually develops into a rich and very long finish on which white currants stand out.

Food pairings: due to its refined aroma and palate, it pairs perfectly with seafood risottos and oven-baked fish.