



**SANTA
VITTORIA**

ROERO ARNEIS DOCG

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing white wines that are fruity, aromatic, and elegant. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

Santa Vittoria Roero Arneis is straw yellow, intense with greenish reflections. On the nose, a rich bouquet of fruits and flowers, recalling ripe pears, hawthorn flowers, and acacia honey. On the palate, it is pleasantly enveloping and soft, with a gentle sweetness balanced by bright acidity that gives freshness and flavor on the finish.

GRAPES	100% Arneis
LOCATION OF VINEYARDS	Roero area
ORIENTATION	West and East
VINE TRAINING	Guyot
SOILS	Calcareous sandy soil

VINIFICATION The grapes delivered to the cellar in boxes are directly pressed softly with separation of the free-run must from the skins. The must obtained is kept in thermo-conditioned stainless steel tanks where prior refrigeration and static decanting occurs. Fermentation is conducted at low temperature (18°C). After fermentation, the wine obtained is stored at a temperature of 5°C to avoid malolactic conversion.

AGING Aged in steel for 4-5 months at a low temperature, keeping the wine on the fine lees to increase its aromatic complexity and fullness on the palate. After a subsequent cold stabilization, it is bottled before summer.

ALCOHOL CONTENT 12.5%

OENOLOGIST Giorgia Lavagna



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