



  
CASCINA  
BOSCHETTI  
*Gomba*  
Azienda Agricola  
Barolo . Italia

40°  
ANNIVERSARIO  
1977 - 2017

Roero Arneis  
DOCG "Fiero"

#### The Vineyard

Location: Santa Vittoria d'Alba (Cuneo-Piedmont).

Position: 340 meters above sea level, with southerly exposure, facing the Tanaro River Valley

Soil: sandy-limestone, typical of the Roero Hills

#### The Vine

Grape variety: Arneis 100%. Manual harvesting with selection of the bunches.

Pruning: Guyot.

Density: 4.400 vines per hectare

#### The Vintage 2017

The 2017 vintage will be remembered for its hot climate, and in particular low rainfall. The winter was mild, with only a few snowfalls, while spring was marked by some rain and above-average temperatures for the season. Towards the end of April, the sharp drop in temperatures recorded - especially overnight - throughout Italy caused some frost damage, though in the Langhe only the bottoms of the valleys and cooler slopes were affected. May saw the beginning of a long period of fine weather. The maximum temperatures recorded during the summer months were above average but the nights were cooler than in other hot years. Between the end of August and the beginning of September, eagerly-awaited rain helped to accumulate 25 mm of water, which partially rebalanced the water supply. Starting from the first week in September, temperatures dropped appreciably and growing patterns were nearer seasonal averages, with considerable differences between day and night temperatures. Arneis harvest: 20 August for the sparkling base and 28 for the still wine.

#### The Wine

Vinification: soft pressing; temperature controlled fermentation at 12-14°C. Stored in stainless steel tanks till bottling.

Color: bright straw yellow.

Bouquet: fresh, floral, and with scents of fresh fruit with white flesh.

Flavor: smooth, fresh. Taste of apple and pear with a slightly almond aftertaste.

#### Serving

Serve at a temperature of 10 °C. in tulip glasses.

#### Food pairing

excellent as an aperitif, with starters, rice and pasta dishes, and main courses with white meats, fish and shellfish