



  
CASCINA  
BOSCHETTI  
*Gomba*  
Azienda Agricola  
Barolo . Italia

40°  
ANNIVERSARIO  
1977 - 2017

## Roero Arneis DOCG Spumante Brut METODO MARTINOTTI

### 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 2016

Mild winter and spring, followed by a hot, dry summer. The extensive temperature ranges in August and September created an articulate aromatic component. Harvested in the first week of September.

### The Wine

Vinification: soft pressing; cold static decantation and filtration of the must. Fermentation in stainless steel pressure tanks at controlled temperature of 12-14°C. The fermentation process is stopped by refrigeration at 5.5 atm. pressure. It refines 2 months on lees before bottling

Color: Pale straw with fine and persistent perlage

Bouquet: Very intense notes of pear, peach and hawthorn flowers

Flavor: dry, with a perfect balance of alcohol, acidity and residual sugar

### Serving

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

### Food pairing

Excellent as an aperitif, with starters, plateau royal, fish dishes and vegetables.