



BOASSO FRANCO
AZIENDA AGRICOLA



Roero Arneis docg

Vine: Arneis

Production area: Montà d'Alba municipal district

The vineyards

Surface: 10000 square metres

Age of vineyard: 25 years

Implantation order: 0.80x2.60

Number of vines per hectare:

Rootstock : 420A-S04

Soil: calcareous- clayey

Growing procedure: espalier with Guyot pruning

The grape

Harvest: 100% by hand

Harvest period: September-October.

Maximum yield: 80-100 quintals/hectare of grape.

Wine maximum yield: 70%

Wine-making : fermentation without skins in an autoclave at a controlled temperature to preserve the aromas and aroma of the wine.

Maturation and stabilization in steel

The wine

FEATURES OF WINE

Alcoholic content (minimum): 11.00% vol.

Total acidity (minimum): 4,5 grams/litre

Net dry extract (minimum): 19 grams/litre

Storage: in a cool place, to be served cold after storage in the refrigerator

Tasting temperature: 10/12 contents.

Food / wine pairing: with appetizers, fish and white meats. Ideal for aperitifs



JUDICIAL LIMITATIONS

Pb: max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol:** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO₂:** max 150 mg/L Reg. CE 606/09

Ocratossina A: max 2 µg/L Reg. CE 123/2005