

GIOVANNI ROSSO ROERO ARNEIS DOCG

Expressive and balanced, this is one of the most respected and distinctive white wines of the Piedmont region.

WINERY BACKGROUND:

Giovanni Rosso is a small, family-owned producer in the heart of the Barolo commune of Serralunga d'Alba. Since the 1890s, the Rosso family has farmed vineyards in Serralunga d'Alba, making wines with great passion for Barolo and its noble grape, Nebbiolo. The winery is a traditional family cascina, or farmhouse, housing fermentation, aging, bottling, and labeling facilities, along with the offices.

Giovanni Rosso distinguishes itself not merely as a Barolo producer but as a "Serralunga producer." The estate manages around a dozen plots within the commune, encompassing historically significant areas like La Serra, Broglio, Damiano, and Vigna Rionda, all cited in a document from May 30, 1694. Among these, the iconic Vignarionda cru stands out, having achieved legendary status over the years and being hailed as the "Romanée-Conti of Barolo."

VINEYARDS & WINEMAKING DETAILS:

Elegance and balance are achieved in a style meant for immediate enjoyment. Grapes are carefully hand-harvested in September and swiftly de-stemmed to avoid the



GRAPES: 100% Arneis

ORIGIN: Roero DOCG (Piedmont)

CLIMATE: Continental with distinct hot summers and cold winters.

DOMINANT SOIL TYPE:

Predominantly sandy, with a high percentage of sandstone and marl

MIN/MAX ELEVATION:

280 meters on average (1,300 feet)

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introduction of bitter tannins. To preserve the characteristic delicate aromatics and flavors of the Arneis grape, the grapes are chilled prior to fermentation. The juice is then transferred to steel tanks for fermentation at a cool temperature, which is vital for retaining the wine's fruity and delicate floral notes. After a brief aging in tanks to allow the flavors to fully integrate, the wine is bottled within a year of harvest to capture its fresh, fruity essence.

TASTING NOTES & FOOD PAIRING SUGGESTIONS:

Vibrant and aromatic, this wine shows aromas of delicate white flowers which mingle with citrus and a hint of almonds. Zesty acidity structures the palate, leading to a layered and elegant finish. Additionally, its fresh lemon and lime essences enhance the delicate flavors of grilled white fish, steamed clams, and seafood pastas adorned with light, herby sauces. The wine's bright acidity cuts through the richness of oily fish, making it an excellent choice for dishes like salmon tartare or mackerel. Moreover, the crispness of Roero Arneis perfectly counterbalances the clean, umami flavors of sushi and sashimi.