

Tistin 2021

ROERO ARNEIS DOCG



Arneis is the king of whites in the Roero. Candid and easy to drink, it reveals a vibrant personality that comes from the sandy soils where its grapes grow. Its intense aroma and great drinkability make this an exceptionally pleasant and complex wine.

Appellation: Roero Arneis DOCG

Variety: Arneis

Vineyard of production: Monteu Roero

Average age of vineyards: 29 years

Winemaking: Crushing-destemming and maceration on the stems for 18 hours at 12° C (54° F) using CO₂. Draining and soft pressing, static decanting and racking; inoculation with selected indigenous yeasts. Alcoholic fermentation follows in stainless steel at a controlled temperature of 16-19° C (61-66° F) for 10 days; aging on its lees for one month, and cold stabilization avoids the need to use clarifying agents, decanting, or filtration.

Malolactic fermentation: not carried out.

Aging: In stainless steel tanks until bottling at the end of November 2021, then rests in the bottle at a constant temperature of 14° C (57° F) for one month before release.

First year of production: 1990

Bottles produced in 2021: 20,092

Tasting notes: The quality of the Arneis grapes was above all expectations. In a vintage with many upsides but also some downsides due to hailstorms and summer storms over Roero area, our Arneis grapes have reached the cellar with perfect health and an excellent level of both sugars and acidity, rewarding the best exposed vineyards and a balanced quantitative production. While tasting the wine, we find in the glass the classic notes of straw yellow with golden reflections, on the nose a remarkable expressiveness of the aromas that intrigue the senses thanks to hints of ripe peach and apricot fruit combined with more vegetal notes of aromatic spices. In the mouth we find a full and crunchy body but also remarkable fresh and sapid hues giving the peculiar freshness and enjoyable drinkability of the best Arneis.

Alcohol: 14.34 % ABV
Total acidity: 5.71 g/l
Dry extract: 27.20 g/l
pH level: 3.47



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