

Tistin 2025



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: 30 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 8 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 in November 2025, 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 2025: 23,560

Tasting notes: 2025 appears to be a classic, high-quality vintage for Roero wines, with fresh, expressive Arneis. Grapes were harvested in excellent health with a good balance of sugars, acidity, and aromatic compounds.

The Tistin 2025 reveals a bright straw-yellow color with greenish reflections in the glass, while the nose offers acacia flowers and chamomile notes, together with a hint of white peach, pear and lemon zest.

On the palate, it's fresh and harmonious, becoming more savory and fresh on the finish, making this wine highly versatile and suitable both as an aperitif and as a pairing with seafood or vegetable-based dishes.

Alcohol: 13.42 % ABV
Total acidity: 5.77 g/l
Dry extract: 19.60 g/l
pH level: 3.52



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