

# AZIENDA AGRICOLA BRUNO FRANCO

*Winegrowers by tradition, green by choice*

## ROERO ARNEIS DOCG

Controlled and guaranteed denomination of origin.

LORETO

Organic wine



**Grape variety:** Arneis

**Vineyard:** Loreto

**Exposure:** South East

**Soil:** medium dough-sandy

**Planting layout:** 1m x m 2.60m

**Production per hectare:** 100 q.

**Working in alternate rows**

**Pruning of the vine in Guyot**

**Age of implantation:** 20 years

**Practice of fertilization and treatments:** in conversion to organic farming according to EEC regulations

**Harvest:** first ten days of September

**Vinification:** in white, temperature controlled fermentation at 16 °C

**Fermentation time:** 20 days

**Maturation:** stainless steel tanks for 3 months

**Bottling:** January

**Bottles Produced:** about 12,000

**Packaging:** 6 and 12 bottles

**Alcohol content:** 14%vol.

**Total acidity:** 5.5 gr. /lt in tartaric acid

**Colour:** Intense straw-yellow

**Bouquet:** chamomile, white peach and spring flowers

**Taste:** almond, slightly sapid

**Serving temperature:** 8/10 °C

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