



Monchiero Carbone  
OGNI USS A L'HA SO TAMBUSS  
— ROERO —



## Recit Roero Arneis D.O.C.G.

Arneis is one of Piedmont's oldest white grape cultivars. It is native to the Roero where it has been grown since the 16th century. This medium-small fruit and compact bunch does not yield many grapes and ripens in the second half of September.

The "ReCit" is a combination of multiple vines planted in different Roero municipalities thus allowing a comprehensive perception of the typical characteristics of this indigenous grape variety. "ReCit" in Piedmontese dialect means "little King", and we truly believe that Arneis represents royalty within the context of native Italian wine varieties.

This wine is fragrant, has an intense aroma of white fruits, such as peach and pear, and a very broad and round consistency on the palate; it features a long, well-balanced acidity which is supported by a rich body and structure. Thanks to its fragrance, it is ready from the following spring and can be preserved to excellent standards for several years. It is an ideal match for fish and appetizers, but its abundant structure makes it suitable for serving with full-flavoured dishes and aperitifs.

**Grape variety:** Arneis 100%

**Production area:** Roero, municipality of Canale, Vezza d'Alba and Priocca

**Orientation:** East, South, West

**Altitude:** 230-270 meters

**Yield per hectare:** 100 quintals

**Vineyard surface:** 10 hectares

**Alcohol content:** 13,0-13,5%

**Acidity:** 5,0-5,5 g/l

**Bottle size:** bottle (0,750L), half-bottle (0,375L), Magnum (1,5L),  
Balthazar (12L)

**First year of production:** 1993

### Sensory profile

**Colour:** intense straw yellow.

**Nose:** it stands out for its intense and engaging aromas of ripe fruits (peach and pear), enriched with hints of almond.

**Taste:** mouth-filling entry, packed with soft and sensual tactile sensations, followed by an intense - though never flabby - feel; a full, dry finish.

**Food pairings:** due to its characteristics, its ideal pairing is a flan or a cream of vegetable soup, seafood salads, pastas with delicate fillings.