



COSTA CATTERINA - THE WINES

Roero Arneis Spumante "Ma brut" D.O.C.G.

A sparkling wine produced from 100% Arneis grapes using the Charmat method. It is an excellent product ideal for any celebration. The bubbles are persistent and elegant. The Arneis grapes used for this wine are harvested slightly earlier which results in a pleasant freshness.

TECHNICAL SHEET

- **Classification:** Appellation of controlled and guaranteed origin (D.O.C.G.)
- **Type of wine:** Sparkling dry white
- **Grape:** 100% Arneis
- **Colour:** Intense straw yellow with persistent and elegant bubbles.
- **Bouquet:** Composed, elegant and fruity with sharp hints of bread crust and white fruit.
- **Taste:** Dry, balanced and harmonic with a refined and elegant structure.
- **Serving temperature:** 8 – 10 °C
- **Food pairings:** It can be drunk as an aperitif, or with starters, delicate pasta dishes, fish and in every celebrational occasion.
- **Ageing:** Steel, it is bottled in December, the same year as the harvest.
- **Bottle size:** 0.75 cl.
- **Alcohol percentage:** 13% (it can vary for each vintage).
- **Consumption:** We advise to drink it after one year of the harvest. Due to its high alcohol content, it can be kept for several years.



Vinification: The grapes are pressed very softly. The juice, without the skins, is cooled at 15° C. To encourage a natural clarification the juice is transferred into the tanks where the alcoholic fermentation takes place. The wine is then moved into the autoclave (pressurised tanks) to create the foam. During this the sugar and yeast react to create the alcohol and CO₂. After being bottled, the wine is left to rest for 4 months in the bottle.



COSTA CATTERINA

WINE & ROOMS

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CHARACTERISTICS OF THE VINEYARD

- **Area of production:** Parish of Castagnito, Vezza d'Alba
- **Height above sea level:** 350 m
- **Sun exposition:** north-east and south-east
- **Year planted:** 1990
- **Grapevines per hectar:** 3000
- **Growing technique:** Guyot
- **Yeild per hectar:** 90 quintals per hectar
- **Soil:** sandy



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