

Roero Arneis DOCG Recit

Native to the Roero, where it has been grown since the XVI century, Arneis is one of the oldest Piedmontese white grapevines. A low-yielding variety with medium-small berries and compact clusters, it ripens in the second half of September. ReCit is produced from grapes grown on several vineyards planted in different villages in the Roero, epitomizing what this magnificent land is capable of offering us. "ReCit" means "little king" in the local dialect, and we believe that this is exactly what Arneis represents in the context of native Italian varieties. A fragrant wine with an intense nose, it is distinguished by a long, well-balanced acidity, well-supported by plenty of body and structure. Its fragrance also means that it is ready to drink in the spring following the vintage, and can keep for several years at its peak. An ideal match for fish and starters in general, with its substantial structure it can also be recommended for serving as an aperitif and throughout the meal.

Growing area: Roero – communes of Canale, Vezza and Priocca
Altitude: 250–300 m
Yield per hectare: 10 tons
Surface area: 10 ha
Alcohol content: 12.5–13%
Acidity: 5–5.5 g/l
Bottle sizes: 75 cl and 37.5 cl
First vintage: 1993

Awards and commendations

L'Espresso: Best Regional Buys

- Recit 2006

Slow Wine Daily Wine

- Recit 1997
- Recit 2002
- Recit 2004
- Recit 2009
- Re Cit 2010
- Re Cit 2011
- Re Cit 2012

"BereBene Low Cost" by Gambero Rosso – Value-for-Money Oscar

- Recit 2003
- Recit 2004
- Recit 2006
- Recit 2009

Colour: bright, intense straw-yellow.

Nose: intense, engaging aromas of ripe fruit (apples and pears) stand out, rounded off by 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.

Pairings: a perfect match for vegetable cream soups and savory flans.