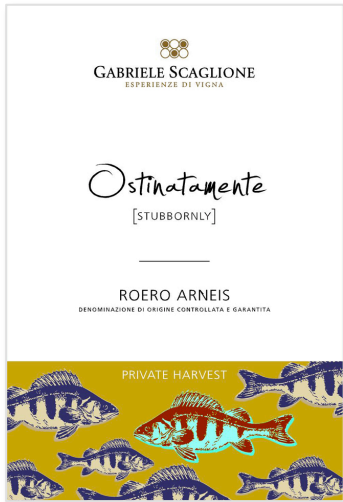


Gabriele Scaglione

Piedmont

“Ostinatamente” Roero Arneis DOCG

Canelli, Italy



Area of origin	: Hills of Corneliano
Age of vines	: Average age 20 years old
Altitude	: 320 meters above sea level
Soil	: Sandy, calcareous soil
Harvest	: September 10-15
Yield per hectare	: 6 tons
Vinification	: De-stemming and soft pressing of the grapes. Vilification of the must at a controlled temperature in stainless steel. Fermentation on yeast for 30 days.
Aging	: Aging in steel tanks for 10 months and another 2 in the bottle.
Production	: 8,000 bottles
Alcohol	: 13 %



Gabriele Scaglione swims against the tide with this one. It originates from very ancient soil, millions of years old. The soil contributes to make intense, austere, refined and elegant wines, able to age and improve with time.

Intense straw yellow color, Ostinatamente (Stubbornly) has a slight amber glow that catch the sunlight brilliantly. It's a Roero Arneis that necessarily does not need to be drunk while still young- give it time. The nose is eager, but graceful, with hints of flowers and fruit-reminiscent of a summer's walk on a country road. The crisp flavors of fresh herbs with subtle hints of flowery fruit is most refreshing. Despite its delicate nature, it is full bodied with a notable persistence and a soft finish.

This 'little rascal' goes nicely with a light antipasti, fish, as the label hints, simply prepared and Crustaceans, as well as regional asparagus dishes from Alba and medium and well seasoned cheese .