

20
25GIACOSA FRATELLI
Roero Arneis

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Crisp Whites & Rosés**Pack Size:** 12/750ml
UPC: 8003738100211**OVERVIEW**

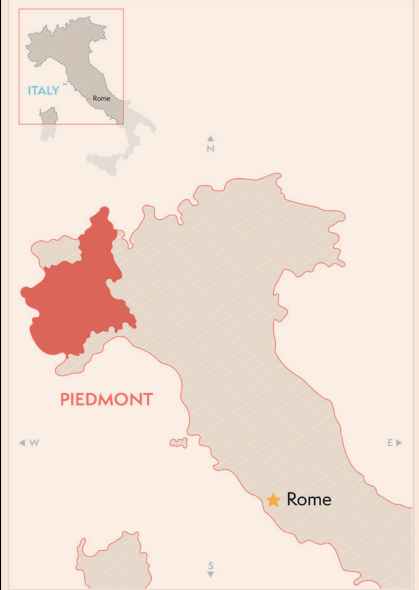
The Roero is Arneis' ancestral home, and like so many other great producers in Barolo and Barbaresco, Giacosa reaches across the Tanaro River for the very best fruit. Arneis went from being nearly extinct in the 1970s to Piedmont's flagship white in more recent decades.

VINTAGE

The 2025 vintage was lower yielding than average, but produced excellent quality fruit that is characterized by brightness and high acidity.

RAINFALL: 16 inches/year**BLOOM:** Beginning of June**WEATHER:** Hot with some rain**HARVEST:** September 1st, 2025**GRAPES:** Average Brix 20**SITE**

Located in the Roero area of Piedmont, on the Northern bank of the Tanaro River.

ELEVATION: 820 - 884 ft.**SOILS:** Soft & sandy.**VINES:** 3500 plants/ha | Average age of vines: 13-43 years old**YIELDS:** 9 tons per hectare**100% Arneis****Neive, Piedmont, Italy****12.5% Alc. by Vol.****Organically Produced****Newly Released Vintage**
Press Scores Coming Soon**TASTING NOTES**

A full-bodied, velvety and dry wine with floral notes, white peach, and mint. Drink and enjoy young.

PAIRING SUGGESTIONS

Perfect as an aperitif or with seafood and shellfish.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Grapes are harvested manually then pressed gently. Temperature-controlled, stainless steel tank vinification to maintain the fragrant aromas of the varietal.

AGING: 10-12 months in glass-lined cement vats.

PH: 3.25 | **TA:** 5.3

BOTTLING DATE: January 2026