FONTANAFREDDA

Fondata dal 1° Re d'Italia nel 1858

VINI FINI

pure consistency of fine texture

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VAL DI TANA

Deep, spicy and fresh

When the Pre-Alps and the Tanaro River converged over two million years ago, the hills of the Roero were born, emblematic of the marriage of these two **natural elements**. Val di Tana captures the **soul** of Roero, becoming **pure testimony** to the delicacy and uniqueness of this ancient terroir.

TECHNICAL NOTES

The grapes are delivered in small 20-kg crates equipped with holes to facilitate aeration. A portion is immediately soft-pressed to avoid breaking the skins, and the resulting must is stored in steel tanks at a temperature of about 8/10°C to allow static decantation of the must and, subsequently, separation of the coarser parts. After about 24 hours, the must is racked and brought to a temperature of 16/18°C; at this point, within a few hours, alcoholic fermentation, conducted by indigenous yeasts, is naturally triggered. Once fermentation is complete, the wine is transferred and stored at a temperature of 5/6°C. Another part of the grapes (about 20/30%) is instead fermented in alternate layers; one of whole bunch and one of destemmed grapes and so on. At the end of the aging process, which takes place for both parts in steel on fine lees periodically beaten until the following spring, the two wines are blended to make the final wine that will be bottled after a short time.

TERROIR

Among the 135 MGAs that dictate the mapping of the Roero we find **San Quirico**, in the village of Castagnito. A rise surrounded by a grove, where once stood the ancient burial ground of Castagnito and the vanished Church of San Quirico and Giulitta.

All around are soft, sinuous lines that, in many places, intertwine with fruit and hazelnut groves, typical of the southeastern Roero area. From the vineyards of San Quirico there is a view that embraces the vinous geometries of the Roero, characterized by medieval castles and towers crowned by the Alps range.

It is right in the heart of the village of Castagnito that toponymic references attest to the presence, in ancient times, of Roman fundi: Serviliano and Dusiano. To be precise, it was toward the end of the 10th century that the Monastery of San Pietro di Breme established its holdings in the area, including the priory of San Quirico, from which this MGA, characterized by medium-textured marly terroir, with **clay mixed with chalky banks**, takes its name today.

With its **southwest exposure**, the vineyard proves to be the ideal soil for the production of full-bodied white wines with good structure and complexity: characteristics that, not surprisingly, are found in Arneis Valditana.

TASTING NOTES

The color is deep straw yellow with greenish highlights. The bouquet is reminiscent of the scent of exotic fruit, ripe pears, hawthorn blossom and acacia and helichrysum honey. In the mouth it is pleasantly enveloping, soft and sweet, with an acidity that lends freshness and savoriness to the aftertaste.

PAIRINGS

Thanks to its versatility, Roero Arneis is ideal as an accompaniment to various courses, from aperitifs to first courses. It loves raw seafood, Italian swordfish carpaccio, Japanese sashimi and South American ceviche. It pairs masterfully with seafood risottos and the typical Valencian Paella. It also goes well with white meats, such as lemon chicken, a typical dish of Chinese cuisine, or the famous American pulled pork, cooked at low temperature.

ROERO ARNEIS

VAL DI TANA

MGA SAN QUIRICO CASTAGNITO