



Vinchio & Vaglio Serra “Il Griso” Roero Arneis PIEDMONT (ITALY)

Founded in 1959 by a small group of vineyard farmers in Vinchio & Vaglio Serra, communes of Asti, it now has 180 members, which in total comprise in over 320 hectares of vineyard. Most of the vineyards are located on the steep slopes of the Alto Monferrato's hills. The land, being composed of mostly calcareous & sandy soil, is not very fertile. Thus the closely planted vines need to be meticulously cultivated, resulting in low-yielding vines. With plenty of sun exposure the low-yields vines concentrate the sugars in the grapes. Along with careful cultivation to protect the vines, the growers of Vinchio & Vaglio Serra care for the environment with reduced use of pesticides & other chemicals. Classified DOCG Roero Arneis.

Grapes: 100% Arneis.

Viniculture: Fermented in stainless steel tanks.

Alcohol: 13% vol.

Appearance: Bright yellow with a greenish hue.

Nose: Perfume notes of white flowers with fresh hints of apple & hazelnut.

Palate: An elegant body with a nice acidity & gentle tang leading to a lingering dry finish.

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Piedmont Wine Region of Italy

Climate: Piedmont is made up of a variety of climates as it is surrounded on three sides by mountains. The Alpine zone is very cold, the lowlands tend to have cold winters and dry, hot summers, and along the lakes in the region, the climate is mild.

Piedmont is home to two of the most renowned wines in Italy: Barolo and Barbaresco. Both of these sought-after wines are made from the nebbiolo grape which is one of the most difficult grapes to cultivate in the world. The other most popular wine in the region is the sparkling wine, Asti, which is semi-sweet and fruity. Other leading wines in the region are: **Arneis**, Barbera, Dolcetto, Gavi, and Moscato d'Asti.

The Nebbiolo grape is known for its structure and tannins. It is very site-specific, and late ripening. Other grapes of note in the region are dolcetto and barbera. The white grapes planted in the region are **arneis**, cortese (source of Gavi wine), and Moscato (used in Asti).

Arneis means 'rascal' in Piedmontese dialect, and was in decline in popularity until the 1960s. It attained a kind of cult status as the fashionable 'it' wine to pair with seafood in upscale restaurants along the Ligurian coastline.