Prunotto



ARVEJA 2023

Classificazione

Langhe DOC

Annata

2023

Climate

The 2023 growing season was defined by warm dry weather that persisted until mid-May when abundant precipitation impacted the area, especially heavy in the area around Alba. Temperatures returned to normal levels at the beginning of July and were accompanied by several summer storms. These climatic conditions resulted in lower yields but did not adversely affect the future quality or ripening phase of the fruit. The grape harvest began on September 4th and was completed September 16th.

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Harvest and Vinification

The grapes were harvested into baskets, brought to the cellars, and gently pressed. The must was clarified using a cold temperature decanting method. Fermentation took place at a temperature that did not exceed 18 °C (64 °F) for approximately 15 days. Before bottling, the wine was left to age at a low temperature in stainless steel tanks for several months.

Historical Data

The name Arveja means “briar patch” in the Piedmontese dialect. It comes from the blackberry briars that grow abundantly in a forest at the top of the vineyards and the blackberries ripen at the same time that Arveja is harvested. This small 2-hectare vineyard (4.9 acres) enjoys a west-northwest exposure that intensifies Erbaluce’s fresh characteristics and the captivating aromas of gooseberry and green apple typical of Sauvignon Blanc.

Tasting Notes

Arveja 2023 is straw yellow in color with light green hues. The nose presents floral aromas that lead to decisive mineral notes. The palate is fresh and savory with excellent complexity and persistence.