

Prunotto



ARVEJA 2020

Classificazione

Langhe DOC

Annata

2020

Climate

The 2020 growing season began with a fairly normal winter season with mild temperatures and limited precipitation, without any adverse weather extremes. The first half of spring was relatively dry and sunny that guaranteed early and even vine growth. May and June brought unstable conditions with a significant number of rainy days that slowed down vine development causing the vines to lose the head start they acquired at the beginning of spring. However, the rain showers provided beneficial groundwater reserves that prevented water stress during the summer months. Periodic cluster thinning balanced the crop load per vine and helped increase optimal sugar concentration levels. Excellent climatic conditions during September, characterized by significant temperature swings between day/night, ensured an ideal ripening phase and perfectly healthy fruit. The grape harvest took place from September 5th through the 20th.

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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 no higher than 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 is straw yellow with light greenish hues. Its nose is intense with floral and fruity notes accompanied by a slight citrusy undertone. The palate is fresh and savory with notes of lime and grapefruits and a mineral rich aftertaste.