

# Prunotto



## ARVEJA 2018

### Classificazione

Langhe DOC

### Annata

2018

### The Wine

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.

# Prunotto

## Grape Variety

40% Sauvignon Blanc and 60% Erbaluce

## Climate

The 2018 vintage started out with a long winter season with frequent rain showers that replenished groundwater reserves that were depleted after 2017's drought conditions. Winter weather conditions persisted until the beginning of March with lower than average temperatures causing a delay in vine growth. Frequent rain and lower than average temperatures prevailed during spring and the first half of summer. Halfway through July, temperatures rose considerably and a long stretch of beautiful weather followed favoring slow, regular berry ripening. Despite these climatic conditions, there was a notable disparity in berry maturation from vineyard to vineyard. Harvesting operations began on August 30th and were completed on September 14th.

## Harvest and Vinification

The grapes were hand 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

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## Tasting Notes

Arveja is straw yellow with greenish hues. Its nose is intense with notes of mango, passion fruit perfectly balanced with citrusy sensations of pink grapefruit. Its palate is full, rich and refreshing with a mineral aftertaste. It pairs very well with fish and appetizers. The recommended serving temperature is 10 °C (50 °F).