



ARVEJA 2017

Classificazione

Langhe DOC

Annata

2017

Climate

The 2017 vintage in The Langhe will be remembered for hot summer weather and scarce rainfall. Winter was mild with little snowfall while the first part of spring brought some rain and higher than average temperatures prompting early vine development. As the month of April drew to a close, temperatures suddenly plummeted with some late spring frost that mostly affected vineyards located at the bottom of the valley and along the hillsides. The month of May marked the beginning of a long period of favorable weather leading to high temperatures during the summer months. Several isolated rainstorms in August replenished groundwater reserves in the soil, critical for guaranteeing optimal vine growth and development. As of the first week in September, temperatures dropped considerably with significant temperature fluctuations between day and night. This vintage was marked by lower yields but excellent quality. Harvesting operations began on August 26th.



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

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 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).