



ARVEJA 2019

Classificazione

Langhe DOC

Annata

2019

Climate

Apart from several snow events and very limited precipitation, winter 2019 saw temperatures that were above seasonal averages prompting early vine growth especially in the vineyards with the best sun exposure. Cold wet spring weather persisted from April up until the end of May and affected flowering by reducing the number of berries per cluster therefore limiting overall production. Hot dry summer conditions in June preceded rain showers halfway through July. Excellent temperature swings during the month of August, together with frequent cluster thinning in the vineyard, guaranteed whole healthy berries. September started off with a brief, but intense period of rainfall followed by good conditions with temperatures on the rise and stable weather until mid-October. This was not an easy vintage, harvesting took place over an extended period of time and yields were lower, however grapes were of excellent quality. Harvesting activities took place on September 9th.



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).