



**Marco Bonfante S.r.l.**

*Perste'*

**ROERO ARNEIS D.O.C.G.**



Roero is a small area on the left bank of the Tanaro river, in front of the production area of Barbaresco. A paper from 1478 stored in Canale testifies the presence of Arneis variety already in that time.

The name Perste', "Per Stefano" (For Stefano) is a welcome homage to Micaela's first son, who joined our family in 2014.

**GRAPE VARIETY:**

100% Arneis

**VINEYARD:**

The soil is rich of calcareous clay marl and sand on the south and south-east, which allows to obtain a very high quality.

Training system: Guyot

Vineyard density: 5500 plants per hectare

Harvest: Second half of September

Yield per hectare: 65hl/Ha

**WINEMAKING:**

Grapes are destalked and soft-pressed at controlled temperature (18°) in steel tanks with selected yeasts. Brief refinement on its yeasts.

**TASTING:**

In the glass the Perste' shows an intense straw yellow colour. It has a wide smell, fine with notes of peach and apricot. On the palate the greatness of this wine comes out, just as the structure and the minerality. It is bodied, smooth and fresh. The balance between the minerality, alcohol and acidity is also very good.

Service temperature: 8°-10° (46°F-50°F)

**Food pairing:** Perfect as aperitif, it matches very good with the starters of the piedmontese tradition like the vitello tonnato (veal with tuna sauce), filled zucchini flowers, white meat or raw porcini mushrooms salad. Highly recommended with fish specialities, whether raw or cooked.