



100% Arneis. A beautifully floral and subtly spicy nose, with layers of stone fruit, hazelnut and flower blossom. The palate is dry and fresh, with creamy intense fruit, a fine, bright acidity and underpinned with a lovely mineral note.

Score - 90. (Decanter World Wine Awards, 2016)

From 1900, 4 generations family winery. Wine name may historically derive from the dialect word for a mischievous personality or from the 15th-century name of the hill ('Bric Renesio', or 'renexij') situated behind the town of Canale, where the vine was cultivated at the time.

## Terroir:

40 Ha of vineyards on the hills of the Langhe and Roero in Cuneo Province. The Langhe's largest river is the Tanaro, which separates the northern part the Roero (from the name of the medieval family's feudal property), from the Langa in the south. Area is hilly and thanks to the soil of these hills — a soft and permeable terrain with sandy layers alternating with marl — hence the complex unique bouquet of the wine.





## Vinification:

Soft crushing, cold maceration, fermentation at controlled temperature of ~19°C, light clarification, cold stabilising, sterile filtering for bottling.

Variety: Arneis 100% Residual sugar: 2 g/L

**Serving suggestion an d food pairing:** Serve at 10°C with Appetizers, mild Salami, fresh cheese, shellfish, or go to our website **www.massuccowine.com** for our signature pairing recipe Beans with Cream Potato Crocchette.

Decanter World Wine Awards

90p Silver
International Wine & Spirits Competition

Bronze



