



GIACOMO FENOCCHIO

The Arneis with an "Orange Soul"

"Anima Arancio", the new wine from the **Giacomo Fenocchio** winery, has been launched.



"Anima Arancio", the new wine from Piedmontese producer **Giacomo Fenocchio**, is a tribute to tradition and a rediscovery of those nuances that make the varietal expressiveness of Arneis even more distinctive.

Long maceration on the skins in stainless steel vats - lasting over one month - gives this wine more complexity and a marked territorial identity due to greater extraction of its aromatic polyphenolic substances, thus making the "voice" of this very ancient indigenous variety be "heard" even more clearly.

Anima Arancio is produced exclusively from white grapes of the Arneis variety, grown in south-east facing vineyards in the commune of Monteu Roero, at 350 meters above sea level.

The ideal exposure and favorable climatic conditions yield exceptional organoleptic qualities in the wine. The soil in this zone is primarily a mix of limestone and sand, and contains remains of fossilized shells that bear witness to the marine origins of the terrain. The grapes are picked around mid-September, and great care is taken in the vineyard so that every bunch attains perfect ripeness.

Fermentation begins spontaneously, without the addition of any yeasts, so as to maintain the wine's maximum identity of expression.

A love for the area of production and respect for tradition are the cornerstones of this winery's philosophy. **"Anima Arancio"** encompasses all the nuances of this *terroir*, as well as a desire to perpetuate the historical memories of the zone and its wine.

Giacomo Fenocchio - Azienda Agricola Vitivinicola
Vineyards at Bussia - Cannubi - Villero
Loc. Bussia, 72 - 12065 MONFORTE D'ALBA (CN) – Piedmont, Italy
Tel.Fax +39 0173.78675 - - P.iva 02582570046
claudio@giacomofenocchio.com