

ARDÌ VINO BIANCO



PRODUCTION ZONE

The vineyards are located in San Rocco Seno d'Elvio (Alba) at medium elevation, in various-facing directions. Elevation: 270 metres above sea level

GRAPE VARIETY

Celebrated Piedmontese autochthonous grape variety

VINIFICATION

The grapes are soft-pressed immediately following the harvest to extract the free-run must. Fermentation takes place for a month in steel tanks in reducing conditions at 15-16° C. Lees are stirred for about 6 months. The wine is filtered and then bottled between May and June; it is then bottle-aged for about 8 months.

WHEN

Fruity and aromatic when young, uncork this wine after three or four years to savour hydrocarbon notes.

CLASSIC PAIRING

Perfect as an aperitif or to accompany shellfish, crustaceans or raw fish. Ideal with first courses such as vegetarian risotto or lasagne.



Ardi is Piedmontese dialect for the Italian word *ardito*, meaning "bold": Ardi is a bold gambit with Piedmont's famous aromatic grape... can you guess which one?



VINEYARDS AND SOIL

1.5 hectares: vines of approximately 25 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked during the first ten days of September



PRESENTATION

Available format: 0.75 l
Alcohol content 12-14% by volume
Straw-yellow colour with gold highlights.
Intensely aromatic with sage, linden and acacia notes; fruit notes of apricot and yellow peach.
Crisp palate and long finish, unexpectedly dry, in sharp contrast to its aromatic nose.



HOW

Store in a dark, dry place at constant temperature below 20° C.
Serve between 8 and 10° C in narrow-bowled glasses with an even narrower rim.



UNUSUAL PAIRING

Pair it with liver pâté canapés or your favourite lightly-spiced tapas. Try it with gnocchi alla romana (semolina gnocchi). Delicious chilled, to sip with wedges of pear that have been steeped in it for a couple of hours.



ADRIANO
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | www.adrianovini.it | info@adrianovini.it

