



Stefanino Morra, Castellinaldo d'Alba (Piedmont)

Arneis Roero DOCG

Vintage	2024
Winemaker	Stefanino Morra
Region	Piedmont
Alcohol	13.5% vol.
Grapes	100% Arneis

Winemaking

The grapes are processed with gentle pneumatic pressing with dry ice and using cold decanting of the must in the cellar. Fermentation takes place in a steel tank over 5 months and the wine is then stored in the bottle for a further two months.

Our tasting note

Brilliant straw yellow with hints of green. Very complex, floral and mineral on the nose, with notes of pear, some bergamot, ripe citrus fruits and honey, combined with a fine spiciness. Invitingly refreshing on the palate. Very juicy and melt-in-the-mouth, always elegant. The notes from the nose are repeated in the mouth. Perfectly integrated and underlying acidity, wonderful texture.

Stefanino Morra

The story of the Morra family has been intertwined with that of the land for almost a century. In the 1920s, patriarch Stefano added vine growing to the traditional activities of fruit growing (Castellinaldo was famous for its wonderful peaches) and livestock breeding. After the second world war, his son, Antonio, increased the grape production and the small winery in the centre of the village began turning out demijohns of wine (Barbera, Dolcetto, Nebbiolo and an unusually dry Brachetto). Antonio's son, Stefanino, started to bottle part of the wine and to sell it in the mid-1980s. The first Arneis was labelled in 1990. The entire company moved to a new building just outside the village the year after. Stefanino, his wife Edda and his brother-in-law Gianni Olivero expanded the vineyard and the wine range with a focus on the highest quality. The next generation, represented by Luca and Erica, is now getting involved.



Suitable with

