



Roero Arneis

Docg

VINE & VINEYARD

This selection comes from various Arneis vineyards, grown on soils of marine origin.

HARVEST & WINE-MAKING

Grapes are harvested manually in mid September in small boxes and pressed softly; the grapes ferment at a controlled temperature in stainless steel containers to preserve all aromas.

SERVING TEMPERATURE 10°- 12° C

ALCOHOL CONTENT ~ 12,5 / 13,5% vol.

AGEING ~ 1 / 4 years

RIPENING & REFINING

After fermentation, the wine rests throughout the winter on its yeasts, it is bottled in spring and ripens some months in the bottle.

ORGANOLEPTIC FEATURES

Colour: limpid and bright yellow. Nose: elegant and broad flavours; flowery notes of camomile and fruity golden apple, apricot and pear. Mouth: fresh and mineral with a good balance between acidity and alcohol and a pleasant almond aftertaste.

PAIRING

/ Fish ravioli
 / Rabbit terrine
 / Shrimp and zucchini risotto