



Roero Arneis Metodo Classico Riserva 10 anni Pas Dosé

Docg

VINE & VINEYARD

A selection of Arneis grapes from vineyards grown on loamy sand soil of marine origin which conveys mineral notes to the wine.

HARVEST & WINE-MAKING

Grapes are harvested manually at the beginning of September in small boxes and pressed softly; the grapes ferment at a controlled temperature first in stainless steel containers and then in French durmast barriques.

SERVING TEMPERATURE 6°- 8° C

ALCOHOL CONTENT ~ 12,5 / 13,0% vol.

AGEING ~ 4 / 12 years

RIPENING & REFINING

After fermentation, the wine rests on its yeasts in barriques with a weekly batonage; in spring, after bottling the second fermentation starts and the wine ripens in the bottle for 48-60 months.

ORGANOLEPTIC FEATURES

Color: bright and deep yellow, fine and persistent perlage. Nose: flowery notes of camomile and dried flowers; fragrant aromas of bread crust and *petit four*. Mouth: intense, rich and creamy

PAIRING

- / Duck breast risotto with orange zest
- / Broiled yellow croacker
- / Baked salmon with pistachio crust