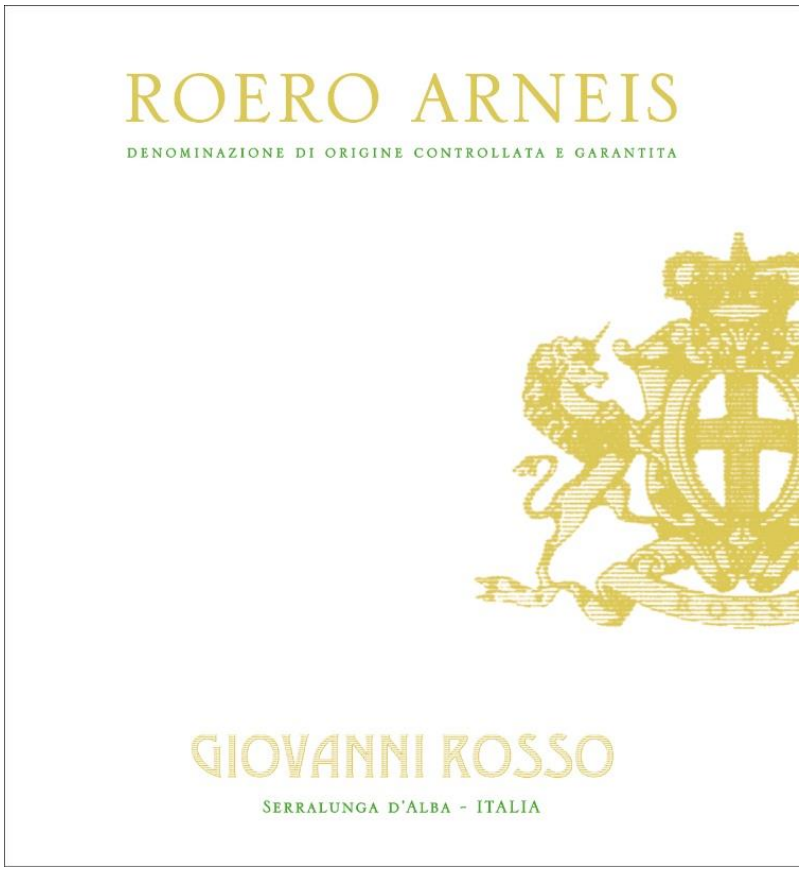


Roero D.O.C.G. Arneis

Vineyard

Grape variety: 100% Arneis _ Located in: Castellinaldo

Planted in: 1992/2002 _ Training system: Guyot _ exposition: SOUTH – SOUTH/EST

Alcohol: 12.5% vol. _ Bottles: 18000 _ First year of production: 2013

Winemaking

Harvest time: middle of september.

The fermentation lasts some 21 days after a brief skin maceration

(fermentation in stainless steel tanks).

The aging is conducted in stainless steel tanks.

Wine Description

Perfumes: flower of acacia, pear and peach, tropical fruits.

Taste: Soft persisting attack in palate and a mineral aftertaste which comes from the sandy soil of Roero.

Pairings: Seafood salad, fried mullet fish, vegetable soup.

(Service Temp.: 10°-12°C).