

**Roero Arneis D.O.C.G.**

IL VINO DELLA GIOIA  
*the wine of joy*

# RADIUS

Type of vineyard: Arneis

Region: Piedmont

Denomination: Roero Arneis DOCG

Type of wine: still, dry and white

Type of soil: sandstone-line ( limestone, clay, sand)

Altitude: 200/300 mt

Medium age: 15 years old

Grapes harvest: at the beginning of September  
grapes are hand harvested and put in boxes.

Wine-making: fermentation at low temperatures (until 13°C)

Refinement: in stainless tanks with a minimum bottage of 3 mounths.

Conservation and duration: in lying bottles for 3 years.

Service temperature: 8°C

Level of alcohol: 13% vol

Organoleptic profile: straw-yellow coloured.

Smell with some fruits notes, fruit with yellow flesh like peach and pear, together with tropical fruit.. The taste is soft and persistent, with a sapid and mineral and typical of the Roero sandle soils.

Food pairing: this wine can be served as aperitif or is ideal for starters, white meats and fish.

Bottles/pack: 6 bottles for box

