

# FRANCONE



## Roero Arneis DOCG Magia

The Roero Arneis Docg Magia is crafted from the Arneis grapes of the Roero area, located on the left bank of the Tanaro river. The Roero sandy soil, which is rich in sea fossils and marl, provides the ideal conditions to grow this white variety, which is cultivated only in south Piedmont.

### Production area

Municipality of Castagnito and Priocca (CN)

### Grape variety

Arneis

### Winemaking

Manual harvest in the 2nd half of September .Slow and soft pressing.

Slow and gradual fermentation at 16° C to preserve the full-scented fruity aromas. For the same reason bottling occurs as soon as possible, after short decantation in vats.

### Best drunk

Within 36-40 months after harvest.

### Serving temperature

8-10 °C

### Tasting notes

Straw-yellow in colour with golden reflections. Complex, intense and enthralling bouquet, with flowery notes of chamomile and broom flowers, hints of pear, grapefruit and tropical fruit. Full and fruity mouth with pleasant freshness and long-lasting finish.

### Pairings

It is perfect as an aperitif or with fish dishes, sea fruit, appetizers and delicate first courses.

Ideal also for asparagus.



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