



Roero Arneis (DOCG)

Denominazione di Origine Controllata e Garantita

Grape Variety: 100% Arneis

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100ql. Crop thinning for higher quality

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, cryo-maceration, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks.

Alcohol Content: 13,5 % Vol.

Characteristic: Golden yellow colour and a pleasant aroma with persistent fruity end herbal notes. Also, you can find some hints toasted nuts, pineapple and exotic fruits. Rich and harmonious.

Serving Temperature: 10 - 12 °C

Food Pairings: excellent as an aperitif or to pair with fish and shellfish first courses.

Cork: natural (DIAM Bouchage)

