



## ROERO ARNEIS D.O.C.G. San Michele

TYPE: White wine

VARIETY: 100% Arneis.

VINEYARDS: San Michele (Monteu Roero).

VINIFICATION: Traditional fermentation in stainless steel barrels at low temperatures for about 15 days. 30%

AGEING: 10/12 months on the lees.

BOTTLE REFINEMENT: 6 months at controlled temperature.

COLOUR: straw yellow with greenish reflections.

AROMA: intense and complex nose, with floral and mineral notes.

AROMA: full, well-balanced and persistent on the palate.

Serve at a temperature of around 8°C.

ALCOHOL : 13% Vol. – Bottle size 0.75 cl

