

ROERO ARNEIS D.O.C.G.

Wine: important dry white wine

Grape variety: 100% Arneis

Alcohol: 13%

Total acidity: 5.3 g/L

Production Area: the grapes used for the production of this wine come from the vineyards with good slope, excellent exposure and quality of soil, located exclusively in the commune of Castellinaldo.

Growing method: low guyot system on calcareous silicious soil

Harvest: beginning September

Vinification: soft pressing of hand-picked grapes; separation from skins, fermentation at low temperature in stainless steel tanks at controlled temperature (18°-20°C).

Ageing: 3 months in stainless steel tanks, 1 months in bottle

Availability: 4 months after harvest

Organoleptic features: soft straw yellow colour with a hint of antique gold hue, delicate and fragrant perfume, rich in scents of flowers and sensations of fresh fruit. Intense taste, of great elegance, pleasantly bitterish, recalling golden deli apples.

Best served at 8-10°C

Food match: excellent as aperitif, classic wine for fish, seafood and hors d'oeuvre. Thanks to the great structure it goes well with first courses and light main courses