



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

Grape Variety:  
Arneis 100%.

Soil Composition:  
Sandy marl.

Vineyard:  
Located in the municipality of Castellinaldo.

Vine Training System:  
Simple Guyot.

Exposure:  
South/South-East.

Yield:  
9.500 kg/ha.

Altitude:  
220 - 250 m above sea level.

Harvest:  
Manual.

Total Surface Area:  
0,60 ha.

Wine Making: Fermentation (12 days) in steel barrels at a controlled temperature of 15°/18° C.

Wine Ageing: In steel for three months.

Tasting Notes: Produced with grapes grown in the Roero area, the nose is marked by the delicate scents of white flowers and tropical fruits. The taste is full and persistent, with a sweet, mineral finish.

Serving Suggestions: Hors d'oeuvres, delicate appetisers and fish dishes. Excellent as an aperitif. Serve at a temperature of 10°/12°C.