

ROERO ARNEIS D.O.C.G. EROE



VARIETY Arneis

PRODUCTION AREA Various towns in Roero

SOIL Calcareous clay

HARVEST Second half of September

VINIFICATION Manual harvest of the best bunches, soft pressing of the grapes and subsequent fermentation of the must in stainless steel tanks at low temperatures until the sugar is entirely consumed

AGING Stainless steel tanks

ALCOHOL CONTENT 13.5% abv

SENSORY NOTES Straw yellow. Elegant and pleasant on the nose, with hints of white flowers, apple and citrus. Delicate and balanced flavor, with fruity notes and an excellent, persistent and savory finish

RECOMMENDED PAIRING An excellent aperitif and perfect for the entire meal, particularly recommended with appetizers, salads and fish dishes

SERVING TEMPERATURE 8/10° C

LONGEVITY Drink young

SIZE 75 cl.