



ROERO ARNEIS

Variety of vine: Arneis 100%

Vineyards position: Canale, Piedmont, Italy.

Soil: clayey-limestoned.

Date of harvesting: mid September.

Yield per hectare: 55 hl

Wine-making: following sugar and acid valuations that help establish the best harvesting period, the grapes are picked and then rested overnight in refrigerated cells at a temperature between 0°C and -2°C, after which the grapes are pressed.

Maceration of the grapes is done with both skin and must, giving the wine more fragrance, structure and longevity.

The low temperatures at this stage of the preparation gives the wine its fuller colour.

Fermentation takes place in steel casks and the wine is bottled in March.

Tasting notes: the taste is intense and persistent, with an apricot and apple fragrance, a hint of camomile and, sometimes, slightly spicy. It stimulates the palate with a harmonious taste and a good structure.

Dishes: it's recommended with hors d'oeuvres, risotto, pasta and fish.

Temperature of taste: 12-13° C