

ROERO ARNEIS D.O.C.G.

Produced with grapes grown in the Roero area, the nose is marked by the delicate aroma of white flowers and tropical fruits. Excellent as an aperitif.

The taste is full and persistent, with a savoury and mineral finale, characteristic of the sandy soil in its area of origin.

VINEYARD: Arneis 100%.

SOIL COMPOSITION: Sandy clay.

MICROCLIMATE: Medium temperate.

YEALD/Ha: 7.700 kg/ha.

COLOUR: Light straw yellow.

AROMA: Very delicate, with a conspicuous reminiscence of acacia flower.

TASTE: Dry, pleasantly bitterish, well balanced in alcohol and body, harmonious.

FOOD AFFINITY: Hors-d'oeuvres, refined first courses and fish dishes. Excellent as an aperitif. To be served at a temperature of 10°/12° C.

