



Roero Arneis D.O.C.G.

Vineyard

The vineyard is located on hectares of excellent land mixed with a climate particularly suitable for cultivation

Grape Variety

100% Arneis

Production

After harvesting the grapes, strictly in the morning to keep the clusters fresh and preserve their organoleptic properties, they are crushed and lightly pressed. For about 15 days, it undergoes fermentation in stainless steel barrels at a controlled temperature of 17°-19°C, and then it rests for another couple of months on fine lees

Characteristics

It is a wine with a golden yellow color; its aroma carries a delicate, fresh scent with hints of fruit. It has a predominantly dry, aromatic, and elegant flavor

Pairings

Served at an appropriate temperature, it is excellent as an aperitif but is particularly suitable for dishes based on fish, white meat, and aged cheeses

