

Roero Arneis DOCG



Denomination: Roero Arneis DOCG

Grape-variety: Arneis

Alcohol: 13,5% Vol.

Acidity: 5,18 g/l

Sugars: 3,2 g/l

Extract: 17,9 g/l

Harvest date: September

The ripe grapes were crushed, chilled and saturated with inert gas before pressing; the resulting must fermented for 40 days in stainless steel tanks at a controlled temperature of 15-17°C (21°C at the end), and the wine then matured on its fine lees in stainless steel before bottling.

Bottling is usually after 2 months of anging.

Colour: bright straw-yellow with intense greenish highlights.

Nose: expansive fruity bouquet, with notes of apricots and white fruit.

Taste: intense and mouth-filling, with savoury sweet finish.

Pairings: appetizers, shellfish and starters.