



ROERO ARNEIS D.O.C.G.

Grape Variety:
Arneis 100%.

Exposure:
South/South-East.

Altitude:
220 - 250 m above sea level.

Total Surface Area:
0,60 ha.

Soil Composition:
Sandy marl.

Vine Training System:
Simple Guyot.

Yield:
9.500 kg/ha.

Harvest:
Manual.

Tasting Notes: Produced with grapes grown in the Roero area, the nose is marked by the delicate scents of white flowers and tropical fruits. The taste is full and persistent, with a sweet, mineral finish.

Serving Suggestions: Hors d'oeuvres, delicate appetisers and fish dishes. Excellent as an aperitif. Serve at a temperature of 10°/12°C.