



Roero Arneis

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Location

Castellinaldo d'Alba

Grape variety

Arneis

Vineyard

Different exposures, average altitude 280 m a.s.l., plantings years 1981-1991

Vinification

The grapes are harvested by hand in September. After destemming and short cryo-maceration the juice is fermented at controlled temperature in steel tanks for 21 days.

Aging

In steel tanks for 6 months and in bottle for 3 months.

Perfumes

Explosive with floral, pear and peach notes, almost tropical.

Taste

Fresh and mineral, perfectly balanced with a savory finish, typical of wines deriving from the sandy soils of the Roero area.

Pairing

Ideal with seafood, fried mullet or vegetable soup (Serving temperature: 10 - 12°C).



GIOVANNI ROSSO