



## Roero Arneis 2017



**Designation:** Roero Arneis DOCG

**Grapes:** 100% Arneis

**Winemaking:** The grapes are selected from vineyards located in the middle of the Roero area, in Santo Stefano Roero. The vineyards are approximately 25 years old and are planted with 4.500-5.000 vines per hectare. Harvest starts around mid-September and the grapes are first pressed and then clarified. Alcoholic fermentation occurs in stainless steel autoclave at lower temperature (10-12°C, 50-53° F) to preserve some natural CO2 from the fermentation.

**Aging:** Wine does not undergo malolactic fermentation to preserve acidity and freshness. The wine is held in stainless steel tanks on fine lees until just before bottling.

**Description:** Pale straw yellow color with fresh floral, citrus and melon aromas with hints of almond. An unoaked, dry, medium bodied white wine with crisp acidity, the Arneis is well-balanced, elegant wine with good complexity and a lingering finish.

**Food Pairings:** As an aperitif with light hors d'oeuvres, crudités, seafood, salads, light soups, simply prepared veal, pork, chicken and creamy cheese.

