



## Roero Arneis 2022

**Designation:** Roero Arneis D.O.C.G.

**Grape Variety:** Arneis, 100%

The grapes are from select vineyards, characterised by limestone- and clay-rich soil, in the municipality of Santo Stefano Roero in Roero. The average age of the Guyot-cultivated vines is around 30 years and the average density per hectare is 4500-5000 plants.

**Winemaking:** The grapes are harvested by hand in and around early September (in 2022, the harvest was particularly early). After destemming and gentle pressing, fermentation, which is very slow to maintain the fresh and intense fruity flavour, takes place in steel containers at a temperature of 14-16°C. Halfway through the fermentation, the tank is hermetically sealed in order to reabsorb a small amount of natural CO<sub>2</sub>. This wine does not undergo malolactic fermentation.

**Ageing:** The wine remains on the lees in the steel tank until it is time to bottle it.

**Description:** Straw-yellow colour with fresh floral, citrus and melon aromas, and notes of minerals and almonds. A dry, medium-bodied wine with fresh acidity. Well-balanced, elegant and with good complexity and persistence.

**Food pairings:** Excellent as an aperitif, it can be enjoyed with light appetisers, vegetables and raw fish, salads, light soups, simply cooked veal, pork and chicken, and creamy cheeses.

