



Arneis Roero 2020



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

Grapes: 100% Arneis

Winemaking: The grapes are sourced from vineyards located in the heart of the Roero area, in Santo Stefano Roero, planted with 4.500-5.000 vines per hectare on a clayey limestone soil. The vines, trained with the Guyot method, have an average age of 27 years. Vinification starts with the de-stemming of the grapes and subsequent soft pressing, followed by a slow alcoholic fermentation in stainless steel tanks at a temperature ranging from 14 to 16 °C to preserve the freshness and intensity of the fruit. Halfway through fermentation the tank is sealed to reabsorb a small quantity of natural CO₂.

Aging: the wine does not undergo malolactic fermentation; it is held in stainless steel tanks on fine lees until bottling

Description: Straw yellow colour with fresh floral, citrus and melon aromas with hints of almond. Dry, medium-bodied wine with crisp acidity. Well-balanced, elegant with good complexity and a lingering finish.

Food pairings: As an aperitif with light hors d'oeuvres, vegetables, raw fish, salads, light soups, simple veal, pork and chicken dishes and creamy cheese.

