



ROERO ARNEIS DOCG

Grape Variety

ARNEIS

Growing area

ROERO, Canale

Type of soil

Light-colored clay

Cultivation

Traditional guyot system with 8/9 fruits per plan

Yeld per hectare

80 qt

Period of harvest

September, manual harvest

Vinification

White vinification from pneumatic pressed grapes, deprived of their stalks, skins and seeds in stainless steel tanks and separation of the must before the fermentaiton

Aging

Stainless steel tanks

Alcohol content

13,5% Vol

Acidity

5.5 g/l

Color

Straw with greenish reflection

Perfume

Chamomile, Acacia, White Fruits

Flavor

Balanced, Long finish, Fruity, Fresh

Pairing

Aperitif, Appetizer, Fish, White meat, Pastries

Service temperature

8/10 ° C

Total annual production

30,000

First vintage

1972

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