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A R P A T I N

## ROERO ARNEIS DOCG

### DESCRIPTION

To the left side of Tanaro River and from some of the most prestigious soils for the vine, the Arneis grape has represented for centuries a constant presence. The grapes coming from these vineyards produce a golden Roero Arneis that stands out for its fragrance and particular tasting qualities.

Straw yellow with golden highlights, it has an intense nose with clear mineral notes backed by hazelnut, sage and apple, and a luscious flavour with good body and balance.

At its best with aperitifs, hors-d'oeuvres, delicate starters and all baked or fried fish-based dishes.

### TECHNICAL SHEET

**VINEYARD:** various in Roero

**VARIETAL COMPOSITION:** 100% Arneis

**HARVEST PERIOD:** mid-September

**VINIFICATION AND AGEING:** pressing of the grapes, followed by fermentation at a low temperature in steel. The wine then continues to evolve for 6-8 months in steel, followed by several months of ageing in the bottle stored horizontally in underground cellars.

**ALCOHOL:** 13-13.5%

**COLOUR:** crystal-clear straw yellow with greenish nuances

**NOSE:** intense, floral and mineral, with slight hints of fruit, hazelnut, lemon, sage and apple

**TASTE:** delicate, reflecting the sensations on the nose, especially in its mineral notes and light tanginess; well-balanced overall.

**FOOD PAIRINGS:** goes well with all fish-based dishes, but is a good match in general for all delicate appetizers and starters.

