



## Roero Arneis D.O.C.G.

**Grape:** Arneis

**Color:** pale yellow with greenish reflections

**Bouquet:** intense and elegant with a touch of pear, ananas, grapefruit, peach, white flowers

**Taste:** intense, consistent, round. Pleasantly fruity and very well balanced. Fine acidity that enhances the freshness.

**Wine making technique:** soft pressing, fermentation in stainless steel for 24-28 days. At the end of the fermentation short aging in stainless steel with battonages.

**Food pairing:** appetizer, fish tapas, salads, white meat, light cheeses, cold cuts.

**Serve at:** 8-10 °C.