

ROERO ARNEIS

VINE VARIETY

Arneis 100%

VINEYARDS

Located in the Roero hills.

WINEMAKING

The harvest takes place between the first and second week of September. The grapes are destemmed, pressed and stored in stainless steel tanks, where the must ferments in white at a controlled temperature.

Following the various processes, the refinement takes place in stainless steel.

COLOR

Lemon, with a clean color intensity.

AROMA

Wide and refined with fruity and floral notes such as flowers, lime, lemon, pear.

You can also perceive a mineral note like wet stone.

TASTE

Dry, balanced in acidity, well supported by a richness of body, pleasant and fresh.

On the palate the aromas and flavors that are felt on the nose are reproduced, like lime, lemon pear, green apple, wet stone.
