



Roero Arneis DOCG ORGANIC



Tasting Notes

VARIETY: 100% Arneis grapes

COLOUR: brilliant, sunny, bright with shades of straw yellow and green reflections

SCENT IN PERFUME: full-bodied, robust and intense, composite and delicate. Floral as well as fruity nuances of broom, camomile, peach and apricot

FLAVOUR: dry, palatable and pleasantly harmonic. Fresh and persistent with a slightly almond aftertaste

BEST SERVED AT: 8-10 °C – 47-50 °F

FOOD MATCHES: excellent as an aperitif, it is perfect with hors d'oeuvres, light, vegetable first courses. Ideal also with fish or poultry

VINIFICATION: cold maceration with skins for 24-36 hours to extract aromas. Then alcoholic fermentation with controlled temperature

FINING: in steel tanks

SIZE / FORMAT: 0,75 l and 1,5 l

AGEING POTENTIAL: the year after the harvest



Reviews

The WineHunter 2022 – Punteggio 88,00-89,99/100

James Suckling 2022 – 91/100

WineEnthusiast 2020 – 90/100

James Suckling 2021 – 90/100

James Suckling 2020 – 91/100

Vini Buoni d'Italia 2020 – Golden Star

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: no more than 100 quintals/hectar

MAX WINE LITERS PER HECTARE: around 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 13,0%

SUGAR RATE: 4 g/l

TOTAL SO2: < 100 mg/l

TOTAL ACIDITY: 5,00 g/l

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