



ROERO ARNEIS D.O.C.G.

It is the first white dry wine having the designation D.O.C.G. (Denomination of Controlled and Guaranteed Origin) in the area round Alba.

Denomination: D.O.C.G. (Denomination of Controlled and Guaranteed Origin)

Location: Piemonte Region

Vine: Arneis 100%

Exposure: east, sud-west

Soil type: mixture sand and clay

Steeping during fermentation: no

Aging: stainless-steel

Filtration: yes

With a delicate taste, non-tannic with a bouquet which reflects the fragrance of spring buds; its perfume is like the essence of the underwood fruits. This wine if served at 8°-10° T. expresses and exalts its typical "esprit". It matches well with fish, poultry or as aperitif.

Tasting temperature: 8°- 10°.