

ESPRIT DU VIN

'An occasion for every wine'

ROERO ARNEIS DOCG



Winemaker's Notes

Grapes are collected in containers, soft pressed and fermented in temperature controlled steel vats at 15-17°C until sugars are converted. Malolactic fermentation is avoided, in order to maintain the freshness of its aroma.

Description

Brilliant straw yellow with lively greenish highlights. Subtle and elegant aromas of white flowers and hints of fresh fruit ranging from apple to peach, with a touch of hazelnut. Harmonious on the palate with a notable persistence.

Serving Suggestion

Excellent as an aperitif. Its characteristics are enhanced by light hors d'oeuvres and fish or seafood based dishes.

Spec Sheet

Vineyard	Castelnuovo Belbo
Varietal	Piemonte
Appellation	Arneis 100%
Vintage	Roero Arneis DOCG
Body	2015
Alcohol %	Light
	13.0%