

Roero Arneis DOCG



Denomination: Roero Arneis DOCG

Variety: 100% Arneis

Location: Monforte Roero (CN)

Exposure: South-East

Soil: Sandy

Altitude: 300m a.s.l.

Alcohol: 13.5% vol.

Total Acidity: 5.5 g/l

Dry Extract: 18 g/l

Residual Sugar: 2 g/l

Description: The Roero Arneis DOCG is a refreshing and semi-aromatic white wine from the renowned Roero region of Piedmont, Italy. Produced exclusively from the Arneis grape, this wine captures the essence of its terroir, with the right balance between richness, minerality, and acidity.

Arneis" in Piedmontese dialect means 'mischievous child' and it might have been an appropriate definition of the antique vine "Arnesium", which has been grown in the Roero since Mediaeval times and later abandoned. Over the last thirty years the success of Arneis led to an oenological 'rebirth' of the beautiful Roero, which re-established itself as home to this noble white wine, that has great personality and is ideal as an aperitif or with cold starters.

Winemaking

Harvest: Hand-harvested, beginning of September.

Vinification: Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 15 days.

Tasting Notes

Color: Light straw yellow.

Aroma: Exotic notes of pineapple, peaches, pear, and acacia flower with hints of almonds and honey.

Palate: Crisp and refreshing, the combination of balanced acidity and a touch of minerality lead to a citrusy and almondish finish that lingers beautifully on the palate.

Food Pairings: Perfect with seafood dishes, such as grilled fish, shellfish, or sushi. Pairs well with fresh cheeses, vegetable risottos, and white meats such as chicken and turkey. Ideal as an aperitif or paired with light, summery dishes.

Serving Temperature: Serve chilled between 8-10°C (46-50°F) to enhance its freshness and aromatic profile.