



ROERO ARNEIS D.O.C.G.

Mentioned as far back around 1478, Roero Arneis is a pearl for the local oenology.

The word Arneis, in the local dialect, means an extrovert person a little rebellious and funny.

Grape varieties: ARNEIS 100%

Vineyard location: medium-high hillside (200-300m asl) with south-ouest exposure.

The soil of ancient time, characterized by 'The Rocche', is friable, sandy and ochred colour.

Vinification

The grapes are carefully picked up by hand in the first/second week of September

The grapes undergo soft pressing and the must is separated by the skins.

The fermentation is carried out in stainless steel vats at low temperature prior to refrigeration and static racking of th must.

Ageing

In steel tanks, cold stabilization before bottling

Tasting Notes:

Straw yellow colour

Intense and elegant bouquet with fruit and white flower hint

Soft and nice on the palate with a fresh and flavour finish.

Food pairing:

It is a great aperitif. Ideal with appetizer, rice and pasta, fish dishes

Serving Temperature 10° C

Bottle size

Lt. 0,375 - 0,750



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