DOSIO

Roero Arneis D.o.c.g

Ancient grape of the Roero hills. Area north of Alba that shares moments of history, development and geological origins with the Langhe, despite being younger. Perhaps not everyone knows that until the 60's the "elderly" knew this grape also with the name of "white nebbiolo". Disappeared from literature and heavily reduced in the vineyards in the early 900's, his redemption began in the late 60's thanks to the winemakers of the Roero but, of course, also to a very famous producer, a great Barolista who has now disappeared, who bottled it with labeled the first time in 1967. If you want to know the full history, you will have to come to the cellar and listen to it from our own voice.

Vineyard:
Grape: arneis 100%
Production area: Roero Hills
Altitude: 250 m. asl
Soil Composition: limestone and sand
Exposure: South - South/East
Average yield: 70 ql./ha
Cultivation method: Guyot
Harvesting period: end of September

Winemaking notes:
Vinification: skinned grapes, fermented in temperature-controlled tanks at 17°C
Aging: in steel tanks for 4 months on the lees and periodically stirred

Tasting notes:
Colour: straw yellow with greenish reflections
Smell: fresh and delicate with notes of broom and chamomile
Flavour: juicy and mineral, pleasently savory

Service temperature: 8-10° C

Recommended pairings:
fish and shellfish, white meat, omelets with seasonal vegetables, appetisers and summer salads