

Roero Arneis D.o.c.g.

*In Piedmontese dialect Arneis means "surly", "bad-tempered".
Either work well to describe the character of this exuberant
wine that, until the 1960s, used to be known as White Nebbiolo.
The land of the Roero hills, rich in limestone and sand, brings
texture and salinity to this wine, whose production is allowed
only in the 19 municipalities in the province of Cuneo that rise
on the left bank of the River Tanaro.*



Variety: Arneis

Production area: Roero hills

Altitude: 250m asl

Soil composition: limestone and sand

Cultivation method: Guyot

Exposure: South / South-East

Harvest: by hand, mid-September



Vinification: skinned grapes, fermented in temperature controlled tanks at 17°C for 20-22 days;

Ageing: in steel tanks for 4 months on the yeast and frequent battonage (stirring).



Colour: straw yellow with greenish reflections;

Nose: fresh and delicate with notes of broom and chamomile;

Taste: juicy and mineral, pleasantly savory.



Serving temperature: 8-10°C

Food pairings: fish and shellfish, white meat, omelets with seasonal vegetables, appetisers and summer salads. Ideal also as an aperitif. Ideal with Japanese cuisine.

Wine suitable both to be enjoyed now and for moderate ageing.

DOSIO