



Roero Arneis Riserva Sant'Anna

Docg

VINE & VINEYARD

Arneis grapes from vineyards belonging to the Sant'Anna "menzione geografica aggiuntiva". Sandy soils rich in fossils.

HARVEST & WINE-MAKING

Grapes are harvested manually in mid September in small boxes and pressed softly; the grapes ferment at a controlled temperature in stainless steel containers to preserve all aromas.

RIPENING & REFINING

The wine ripens in 225l durmast barriques for 10 months. After being bottled the wine ages for several months in the bottle.

ORGANOLEPTIC FEATURES

Color: straw yellow with golden hues. Nose: intense flavors of yellow fruits, citrusy notes and flint. Mouth: long persistence with wax and honey notes, iodine salt finale.

PAIRING

/ Gnocchi with cheeses
/ Stuffed Calamari
/ Hazelnut and Nettles Risotto

SERVING TEMPERATURE 10°- 12° C

ALCOHOL CONTENT ~ 13,0 / 13,5% vol.

AGEING ~ 5 / 10 years

FASCIA PREZZO: 7-9€ EX WORK
PREZZO NETTO ALL'IMPORTATORE