

Roero Arneis DOCG

DOCG (DENOMINATION OF CONTROLLED AND GUARANTEED ORIGIN)



SOIL: CALCAREOUS - SILICEOUS - SANDY
HARVEST PERIOD: SEPTEMBER
AGING: 4-5 MONT

CHEMICAL ANALYSIS

ALCOOL: 12.50% – 13.50%
SUGARS: 1.00 - 2.00 g/l
ACIDITY: 4.50 - 6.00 g/l
SULFUR: 60- 90 mg/l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: pale yellow with golden shades.
Aroma: a good fruity white, fragrant with a special scent of apple, pear and fresh mineral feature. Interesting and typical aroma of arneis grapes.
Taste: fresh, delicate, full-bodied with a well-balanced palate, a fresh mineral finish and an elegant aftertaste. Pleasant and delicious, a typical fruity deriving from Arneis grapes
Serving temperature: 14-16 ° C.
It can be kept: for 3 years.

ACCOMPANYING DISHES

Excellent with appetizers, cold appetizers , snacks , and fish dishes.



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