



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

## ROERO ARNEIS D.O.C.G.

### Technical Specifications

- **Grape Variety:** 100% Arneis.
- **Sustainability:** Produced under the SQNPI (National Quality System for Integrated Production) sustainable cultivation protocol.
- **Vineyard Location:** Municipality of Castellinaldo.
- **Vinification:** Soft pressing and 20-hour cryomaceration, followed by fermentation at a controlled temperature of 15-16°C.
- **Aging:** 4-5 months in stainless steel tanks.
- **Alcohol Content:** 13.5% Vol.

### Sensory Profile

- **Appearance:** Straw yellow with green reflections and a slightly golden rim ("unghia").
- **Bouquet:** Floral scents and notes of white and yellow fruit, with hints of musk, almond, and wild field herbs.
- **Palate:** Characterized by a clear freshness of drink, with a pronounced acidic backbone and a pleasantly bitterish aftertaste. The finish is almond-like, leaving a marked sensation of harmony.

### Service & Pairing

- **Serving Temperature:** 10-12°C.
- **Food Pairings:** An ideal wine for aperitifs or appetizers; it excels with light white meats, fish, grilled vegetables, and stretched-curd cheeses.
- **Longevity:** 2-3 years.

