



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

ROERO ARNEIS D.O.C.G.

Spumante Brut Metodo Classico Millesimato

Technical Specifications

- **Grape Variety:** 100% Arneis.
- **Sustainability:** Produced under the SQNPI (National Quality System for Integrated Production) sustainable cultivation protocol.
- **Vineyard Location:** Scaretta, Municipality of Castellinaldo (CN).
- **Vinification:** Gentle pressing with separation of the must from the skins and fermentation at 16°C in stainless steel tanks.
- **Sparkling Process:** *Prise de mousse* following the *Metodo Classico* (Traditional Method) at 14°C, followed by a minimum of 30-36 months of aging on the lees in the bottle.
- **Alcohol Content:** 13% Vol.

Sensory Profile

- **Characteristics:** Crafted in the "Satèn" style with an extremely fine *perlage*.
- **Bouquet:** Releases distinct sensations of bread crust, yeast, and wildflowers, closing with a subtle hint of musk.
- **Palate:** The entry is broad, marked by a satisfying yet light and non-invasive creamy sensation. The sip is round and smooth, with a long and balanced finish.

Service & Pairing

- **Serving Temperature:** 5-6°C.
- **Food Pairings:** Excellent as an aperitif. It pairs ideally with Parmigiano cheese, San Daniele or Parma prosciutto, and both cooked or raw fish and shellfish.
- **Longevity:** Over 6-8 years.

