



- **Longevity:** 3-5 years.



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

I RAIRÌ

Roero Arneis D.O.C.G. – Cold Macerated

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:** The must and skins undergo cryomaceration in thermo-conditioned tanks at low temperatures for approximately 12-15 hours. This is followed by racking, soft pressing, and fermentation at a controlled temperature.
- **Aging:** Matured in stainless steel tanks on fine lees with periodic *batonnage*. A portion is then selected to age in *tonneaux* for 5-6 months. After blending and a further 3-4 months, the wine is bottled. It refines in the bottle for at least 2 months before release.
- **Limited Edition:** Produced and numbered bottles from 01 to 2666.
- **Alcohol Content:** 13% Vol.

Sensory Profile

- **Appearance:** Deep straw yellow with slightly golden reflections.
- **Bouquet:** Notes of dried exotic fruit, with hints of almond and brioche bread.
- **Palate:** Clearly displays its fullness and complexity, with a subtle and pleasantly bitterish aftertaste. The finish is almond-like, with a marked sensation of harmony and intensity.

Service & Pairing

- **Serving Temperature:** 12-13°C.
- **Food Pairings:** A versatile wine for the entire meal; it excels with medium-intensity dishes of meat or fish, and medium-aged cheeses.

