



**ROERO ARNEIS D.O.C.G.**

<b><u>PRODUCTION:</u></b>	It is a native vine in Piedmont, born from a careful selection of Arneis grapes in the Roero hills.
<b><u>VINTAGE:</u></b>	2024
<b><u>ALCOHOL CONTENT:</u></b>	13 % by vol.
<b><u>TASTING NOTES:</u></b>	Green color intense straw, nose has great intensity and persistence, is thin delicate fresh fragrance, it recognizes a persuasive hint of green apple combined with light peach and exotic fruits. The taste is elegant, imperious, fresh, has excellent fabric and backbone and race, is savory blunt with aromatic persistence.
<b><u>SERVING:</u></b>	At a temperature of 8° - 10°
<b><u>PAIRINGS:</u></b>	It goes well with all the dishes based on fish and even poultry. Also great for appetizers.
<b><u>CONSERVAZIONE:</u></b>	It 'a wine to be drunk young but not too much, it remains perfectly intact its best features 2 or 3 years.

