

Roero Arneis DOCG Le Madri



GRAPE VARIETY	arneis
SOIL	almost exclusively sandy earth (approximately 80% of the total). Very loose soil and little chalk, with very good drainage. Sand of marine origin mixed with other more recent fluvial soils.
VINEYARD EXPOSURE	west, southeast
METHOD OF CULTIVATION	Guyot
HARVEST	manual
VINIFICATION	soft-pressed, followed by 15 days of fermentation at 16-18°C
REFINEMENT	3 months in steel on fine lees
COLOUR	intense straw yellow with brilliant green hues
NOSE	on the nose it presents pulpy yellow fruit with predominant notes of peach, tropical fruits and acacia flower
TASTE	in the mouth it has a soft, persistent attack with a enjoyable savoury finish
SERVING TEMPERATURE	10-11°C
ACCOMPANIES	light, delicate dishes. Both sea and vegetable based starter dishes. Vegetable based risotto and pasta, shell fish and fish in general
BOTTLE SIZES	0,750 L.
CLOSURE	cork

