

ROERO ARNEIS DOCG



Our wish to include the **Roero Arneis**, a dry white wine, in our product offering arose from our desire to contribute to, and uphold, Piedmont's unique eno-gastronomic tradition.

Unlike many other excellent and important whites that promote their "international" taste, **Roero Arneis is a deep-rooted Piedmontese wine**. Even its somewhat strange name reflects local origins: "arneis" stems from the dialect word referring to a bad-tempered person, and indeed this definition may be appropriate for the difficult arneis vine and wine.

Our ancient vineyard is found in **Montaldo Roero**, in the heart of the homonymous area on the left side of the Tanaro river. The soil of the hills here is sandy, rich with fossils and mineral salts, and dry, ideal conditions for the cultivation of this historic white grape vine. We are thus capable of obtaining a wine with superlative characteristics.

The Roero Arneis is a pleasant white wine, straw-colored with golden reflections. It has an extensive, fragrant bouquet, with hints of fresh fruit, acacia flowers and honey. The taste is dry, harmonious, with good body and flavor.

Our Roero Arneis is a superb accompaniment with hors d'oeuvres, with mild dishes such as plain risottos or asparagus risotto, *gnocchi alla bava*, or fish without sauce. These delicate dishes will be exalted by the **fineness of the bouquet**, taste and charming harmony of this sumptuous native Piedmont wine.

Roero Arneis should be served at 10-12°C in long stem, tulip-shaped glasses, slightly flared at the mouth.

Variety:	Arneis
Rootstocks:	SO4
Plant density:	5,000 plants per hectare
Training System:	Free-standing espalier with "Guyot" pruning
Average Altitude:	300 m above sea level
Exposure:	South
Soil:	calcareous and sandy
Plantations Dates:	2004/2012
Zones:	Montaldo Roero
Cultivated Area:	2 hectares