



English



ROERO ARNEIS D.O.C.G.

GRAPES AND VINEYARD NOTES

Variety: arneis 100%
Training system: guyot pruning system
Year of Planting: 2004
Altitude: 250 to 350m ASL
Orientation: South
Soil: sandy marl
Harvest: middle of September

PRODUCTION AREA

Veza d'Alba, Roero.

VINIFICATION AND AGEING

Manual harvest. Crushing with soft pressing. Natural decanting, then controlled temperature fermentation of must, only, in stainless steel tank. Ageing in stainless steel tank and ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: straw-yellow with greenish sparkles
Flavour: distinct smell of hazelnuts, typical of this grape variety, and acacia flowers. Notes of fruits and flowers.
Taste: dry, sapid, rich, with an ending note of hazelnut inviting to a further sip.
Alcoholic content: 12.5% Vol.
Total acid content: 5.50 gr./lt.
Residual sugars: 2.0 gr./lt.

FOOD MATCHING AND SERVICE NOTES

Starters and fish. Perfect with prawns in Riviera oil dressing, soles and rice with asparagus.
To be served at 7°-8°.

Filaridiluna sas di Ugo Repetto e C.

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