



Roero Arneis

Producer: Brjnda



Fondo europeo agricolo per lo sviluppo rurale:
l'Europa investe nelle zone rurali



Roero Arneis

GRAPE:
100% Arneis

VINEYARD:
Castellinaldo

PRODUCER:
Brjnda di Tonino Marchisio

SOIL CHARACTERISTICS:
Loose and basically sandy with a yellow colour.

HARVEST PERIOD:
Hand-picked during the first decade of September.
NO ARTIFICIAL IRRIGATION

VINIFICATION:
The entire grapes are loaded into the pneumatic press and only the liquid portion undergoes alcoholic fermentation at a controlled temperature of 17°C.

AGEING:
Given its good structure it can last for years in a bottle.

COLOUR:
Pale yellow with golden reflections and light, greenish nuances.

BOUQUET:
Intense, flowery with hints of fruitiness, especially pear.

FLAVOUR:
Fresh, lively, rounded and harmonious, pleasant persistent aftertaste, savoury and dry (MINERALITY).

ABV:
12,50% vol

SERVING SUGGESTIONS:
With starters in general and given its structure serves well with fish dishes, risottos and white meats with delicate dressings.

SERVING TEMPERATURE:
8/10°C