



## ROERO ARNEIS DOCG

From the sandy and calcareous soils of our vineyards located in Canale, our Roero Arneis DOCG.

A pure Arneis, vinified in the traditional way, in steel tanks, to further enhance its natural minerality, flavor and freshness.

In 1972 Filippo Gallino was among the first to accept the challenge of bottling and giving importance to Arneis: some considered him crazy, a visionary. Today, after 50 years, the white wine from Roero is famous throughout the world for its goodness and its ease in gastronomic pairings, from Japanese sushi to Mexican tacos. What for some was just a crazy idea has become a best seller in Worldwide.

**GRAPE VARIETY:** ARNEIS

**PRODUCTION AREA:** ROERO, MUNICIPALITY OF CANALE

**GROUND:** SANDY - LIGHT COLORED CLAY

**HARVEST:** SEPTEMBER, EXCLUSIVELY BY HAND

**CULTIVATION:** TRADITIONAL GUYOT WITH 8/9 FRUITS PER PLANT

**YIELD PER HA:** 80 QT

**VINIFICATION:** WHITE, WITH SEPARATION OF THE MUST FROM THE PEEL BEFORE FERMENTATION, SOFT PRESSING USING A PNEUMATIC PRESS AND FERMENTATION IN STEEL TANKS AT CONTROLLED TEMPERATURE

**MATURATION:** STEEL TANKS

**COLOR:** LIGHT STRAW YELLOW WITH GREENISH REFLECTIONS

**PERFUME:** CITRUS, CHAMOMILE, ACACIA, TROPICAL FRUITS, PEACH

**TASTE:** BALANCED, MINERAL, TASTY, FRESH AND CITRUS, PERSISTENT

**PAIRINGS:** APERITIF, STARTERS, FISH, WHITE MEAT, LIGHT FIRST COURSES, DRY PASTRY

**SERVICE TEMPERATURE:** 8/10 °C

**FIRST BOTTLING:** 1972

