



Roero Arneis Docg Merica

APPELLATION: Roero Arneis DOCG

GRAPE VARIETY: 100% Arneis

PRODUCTION AREA: Canale d'Alba and Santo Stefano Roero

EXPOSURE AND ALTITUDE: south, south-west; 200-250 m.

SOIL: sandy soil with marl and clay

TRAINING SYSTEM: Guyot

HARVEST: hand harvest the first weeks of September

AGEING: first stainless steel tanks and then 2 months in bottle

ALCOHOL CONTENT: 13° % Vol

RECOMMENDED SERVING TEMPERATURE: 8°-10°

TECHNICAL NOTES

Arneis is a piemontese grape variety originated from Roero. The color is straw yellow with greenish shades. This wine is produced and aged in stainless steel tanks and it is fresh and easy-drinking. Its floral bouquet makes it delicate and pleasant. In the nose we can find scents of white and yellow flowers and some notes of fresh fruits such as peach, melon and papaya. In the mouth, the intense sapidity typical of the grape variety underlines its minerality.

CULINARY COMBINATIONS

Excellent as an aperitif and with fish starters, grain and vegetable soups and main courses of fish. To try also with fresh cheese.

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