

ROERO ARNEIS DOCG BQ

Description	A straw-yellow deep colour wine that detects in scent and on the palate the freshness of a floral wine enriched by boisè hints from barriques to medium roasts.
History	Since always the Arneis grape variety is cultivated on the Roero hills, sometimes it was also called white Nebbiolo because of its mixed and casual presence in Nebbiolo's vines, then in the last 30ys it has been the protagonist of a unique case of viticultural renaissance contributing to increase the Roero's prestige considerably.
Type	White
Production area	Govone, Priocca d'Alba
Grape variety	Arneis 100%
Exposure	South
Denomination	Roero Arneis DOCG
Winemaker	"La Ribota" Estate
Vinification	Stainless-steel at low temperature
Alcohol by Volume	13,5% vol
Harvest period	Mid September
Ageing	in barrique by 225 lt medium roast
Colour	Deep straw-yellow to greenish tints
Bouquet	Fresh perfumes with a pleasant boisè hints obtained from permanence in barrique of medium roast.
Taste	Refined wine with considerable structure and pleasant balance of freshness enriched by wood hint.
Parings	Served at a low temperature, it is an excellent wine cooler, consumed at around 15°, it perfectly pairs with white and red meat dishes, medium-aged cheeses and, in our opinion, also desserts.
Serving Temperature	14°- 16°C
Bottle sizes/liter	New Line (Albeisa) 0,75 lt.
Received Awards	