



## *Antica Cascina dei Conti di Roero*

### **Roero Arneis DOCG Veza d'Alba**



This is the native white grape variety that best expresses the Roero terroir. The grapes grow in sandy soil, a reminder of the ancient seabed and still rich in fossil shells today. This wealth is expressed in intense mineral notes. This single-grape Arneis can age for several years, becoming more refined and aristocratic the older it gets.

Municipal district: Veza d'Alba, Canale d'Alba, Monteu Roero

Grape variety: 100% Arneis

Exposure: south-east

Altitude (above sea level) 250 metres

Soil: sandy

Vine training system: Espalier-Guyot

Age of vineyard: 20 years

Harvest: the grapes are harvested by hand into 20-kg crates. Mid-September

Vinification: soft pressing. No maceration on skins. Slow fermentation at a temperature of 16/17°C, to guarantee conservation of the aromas

Ageing: in steel tanks for six months

Sensorial overview: straw yellow colour with greenish highlights; delicate bouquet of white flowers, acacia, honey and chamomile. Notes that evolve with age into hydrocarbons, flint and scents of hay. Nicely mineral, balanced, with a floral aftertaste slightly reminiscent of crusty bread, golden delicious apples and pineapple

Serving temperature: 11°-13° C

Pairing: vegetable and fish starters, shellfish, light pasta dishes, risotto, grilled fish, mixed berry fruit salads

Our recommendation: Calamari, prawn and saffron risotto

When to drink it: a summer dinner, at sunset, under a pergola