



Antica Cascina dei Conti di Roero



Roero Arneis DOCG Sru Riserva

The production of this Arneis is made using the grapes of a single vineyard, called Sru, located in the town of Canale, where the soil is less sandy and more clayey. The wine rests one year in steel tanks, in contact with its fine lees.

The wine has hints of honey and citrus and has a long persistence; it is also great to drink for years to come.

Town of production: Canale d'Alba

Variety: 100% Arneis

Exposure: east

Altitude: 300 meters (above sea level)

Soil: mix of sandy and clayey soil

Vine breeding: Espalier-Guyot

Age of the vineyard: 25 years

Harvest: harvest of the grapes by hand in small 20 kg baskets, in middle September

Vinification: destemming with cold maceration in contact with its skins using cryo-maceration system for 24 hours. Then racking with soft pressing. Slow fermentation between 15 ° and 16 ° degrees to ensure the preservation of the flavours.

Aging: in steel for approximately 12 months at low temperature with frequent batonage

Riserva: on the market approximately 24 months after the harvest

Aromatic profile: intense brilliant straw yellow color; bouquet of white flowers, white currant, with notes of pineapple, pear and citrus. Evolving in notes with reminiscent of sage and mint. In mouth it has a decisive, solid and warm taste, with a long finish characterized by a pleasant mineral note.

Serving temperature: 11 ° -13 ° C

Food pairing: Piedmontese appetizers, first courses with vegetable sauces, fish risotto, grilled fish

Our tip: seafood lasagna with turnip greens and shrimps

Best time to drink it: outdoor lunch with friends