



Antica Cascina dei Conti di Roero



ROERO ARNEIS DOCG SRU RISERVA

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-Guyott

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