

Roero Arneis DOCG Le Madri

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| GRAPE VARIETY | arneis |
| SOIL | almost exclusively sandy earth (approximately 80% of the total). Very loose soil and little chalk, with very good drainage. Sand of marine origin mixed with other more recent fluvial soils. |
| VINEYARD EXPOSURE | west, southeast |
| METHOD OF CULTIVATION | Guyot |
| HARVEST | manual harvest |
| VINIFICATION | soft-pressed, followed by 15 days of fermentation at 16-18°C |
| REFINEMENT | 3 months in steel on fine lees |
| COLOUR | intense straw yellow with brilliant green hues |
| NOSE | on the nose it presents pulpy yellow fruit with predominant notes of peach, tropical fruits and acacia flower |
| TASTE | in the mouth it has a soft, persistent attack with a enjoyable savoury finish |
| SERVING TEMPERATURE | 10-11°C |
| ACCOMPANIES | light, delicate dishes. Both sea and vegetable based starter dishes. Vegetable based risotto and pasta, shell fish and fish in general |
| BOTTLE SIZES | 0,750 L. |
| CLOSURE | cork |

