



LA SELEZIONE

ROERO ARNEIS DOCG

Arneis, a historic indigenous variety originating from the Roero area bordering Asti, had almost disappeared in the first half of the last century. Its rediscovery in the late nineteen hundreds led to its immediate recognition among both Italian and international consumers, becoming one of the few true "success stories" in the long history of Piedmont oenology. Roero Arneis Cossetti, made from the best grapes of a vineyard in Canale d'Alba, is a white with a lively personality.

APPELLATION:

Roero Arneis DOCG

VARIETY:

Arneis 100%

WINEMAKING:

Grapes are collected in containers, soft pressed and fermented in temperature controlled steel vats at 15-17° until sugars are converted. Malolactic fermentation is avoided, in order to maintain the freshness of its aroma.

CHARACTERISTICS:

Brilliant straw yellow with lively greenish highlights, subtle and elegant aromas of white flowers and hints of fresh fruit ranging from apple to peach, with a touch of hazelnut. Harmonious on the palate with a notable persistence.

PAIRINGS:

Excellent as an aperitif, its characteristics are enhanced by light hors d'oeuvres and fish or seafood based dishes.

ALCOHOL CONTENT:

13% Vol.

SERVING TEMPERATURE:

10-12°C

AVAILABLE SIZES:

bottle 0.75L