

*Franco Conterno*

WHITE WINE

## Roero Arneis DOCG



**Denomination:** Roero Arneis DOCG

**Grape-variety:** Arneis 100%

**Composition of the soil:** rich in sand and clay

**Production area:** Canale

**Harvest:** manual, with grape selection at the vineyard.

**Harvest time:** September

**Fermentation time:** the ripe grapes were crushed, chilled and saturated with inert gas before pressing; the resulting must fermented for 40 days in stainless steel tanks at a controlled temperature of 15-17°C (21°C at the end), and the wine then matured on its fine lees in stainless steel before bottling.

**Ageing in cellar:** 6 months in steel tanks before bottling.

**Ageing in bottle:** 2 months before mass on the market.

**Food pairing:** Excellent as an appetizers, shellfish and starters.

**Serving temperature:** 12° - 14°

**Alcohol content:** range from 12.50 to 13.50% Alc/Vol depending on the vintage.

*Colour bright straw-yellow with intense greenish highlights, at nose expansive fruity bouquet, with notes of apricots and white fruit. Taste intense and mouth-filling, with savoury sweet finish.*

