



ROERO ARNEIS DOCG

The Arneis vine has been grown continuously for centuries on the not overly-compact soil to the left of the River Tanaro, and for some years now Piazza have had their own property in the area on the hills of Guarene, where each year the vineyards produce a golden Roero Arneis that stands out for its fragrance and particular tasting qualities.

Straw yellow with golden highlights, it has an intense nose with clear mineral notes backed by hazelnut, sage and apple, and a luscious flavour with good body and balance.

At its best with aperitifs, hors-d'oeuvres, delicate starters and all baked or fried fish-based dishes.

Bottle sizes: 75 cl



Vineyards: Cortine

Varietal composition: 100% Arneis

Harvest period: mid-September

Vinification and ageing: pressing of the grapes, followed by fermentation at a low temperature in steel. The wine then continues to evolve for 6-8 months in steel, followed by several months of ageing in the bottle stored horizontally in underground cellars.

Alcohol: 13-13,5%

Colour: crystal-clear straw yellow with greenish nuances

Nose: intense, floral and mineral, with slight hints of fruit, hazelnut, lemon, sage and apple

Taste: delicate, reflecting the sensations on the nose, especially in its mineral notes and light tanginess; well-balanced overall.

Food pairings: goes well with all fish-based dishes, but is a good match in general for all delicate appetizers and starters.