

# ROERO ARNEIS DOCG “CORTINE”

The Additional Geographical Mention (MeGa) is now indicated on the label. Roero Arneis is the main grape variety of the left bank of the Tanaro River, a reputed area for its soils full of sandy infiltrations that enhance the typical aromas of fruit, flowers and distinctive mineral notes. The grape used in the production of Roero Arneis derive entirely from the Cortine vineyard, in the village of Guarene, able to express at best the typicity of this vine.

**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.