



# Roero Arneis DOCG

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**PRODUCTION AREA** The grapes come exclusively from vineyards located in the municipalities of Pocapaglia and Montaldo Roero

**GRAPES** Arneis 100%

**HARVEST** Manual, in boxes

**VINIFICATION** Soft pressing, fermentation in stainless steel tanks at controlled temperature of about 17° C for about 20 days

**AGEING** 3 months in stainless steel tanks and 2 months in bottle

**COLOR** Straw yellow with pale green reflections

**AROMA** Delicate aroma, persistent and elegant

**TASTE** Dry, tangy and aristocratic

**FOOD PAIRING** Appetizers, entrees, pasta and fish

**TEMPERATURE** For a tasting optimal serving temperature of 8° C

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