

Roero Arneis D.O.C.G.

LIBERO M'INCONTREAI

IL VINO DELLA GIOIA
the wine of joy

Type of vineyard: Arneis
Region: Piedmont
Denomination: Roero Arneis DOCG
Type of wine: sud west
Exposure: sud west
Type of soil: sandstone-line, sedimentary rocks
with marine origins mixed with limestone,
clay and sand.
Altitude: 200 mt
Medium age: 15 years old
Production: 80q/a
Grape harvest: at the beginning of September
grapes are hand harvestend and put in
boxes.
Wine-making and refinement: wine is moved to
stainless tanks after the fermentation at
low temperatures. Here wine does not come into
contact with oxygen, in order to not loose
any cellar aromas that characterize it. The batto-
nage lasts 6 mounths at least according to
year.
Organoleptic profile: white and dry straw-yellow
wine, characterized by an intense smell
which emanate as soon as wine contacts the
oxygen after opening the bottle. In effect this
wine is worked without oxygen. It's better to taste
wine 10/15 minutes after opening the
bottle.
Service Temperature: 8° C
Level of alcohol: 13.5% vol
Food pairing: ideal with starters and first courses.
Served as aperitif, too.
Bottles/pack: 6 bottles for box

