



# Roero Arneis

## docg "Sara"

**Grape:** Arneis

**Soil:** Calcareous clay with sandy surface deposits.

**Vine training system:** Guyot modified to bow.

**Vinification and ageing:** After soft pressing, the must is left to ferment at a temperature of 15/17 °C. When fermentation is complete and after a first racking to separate the coarser deposits, the wine remains on its lees, which are stirred into suspension every two to three days. This bâtonage helps give it a sense of sweetness and plumpness, with a harmonious flavour. After this process has been completed and as soon as the wine reaches a satisfactory degree of clarity, it is ready for bottling and release for sale.

**Sensory characteristics:** Straw-yellow colour with greenish highlights, a fresh bouquet with floral notes mixed with citrus scents and hints of white fruit, with a dry, savoury, mineral, balanced palate featuring a return of the notes perceived in the nose.

**Pairing:** It pairs nicely with white meats and fish dishes but is also excellent as an aperitif.

**Serving temperature:** 8°C.

**Storage:** The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

