

Roero Arneis D.O.C.G.



The Arneis is a typical Roero vine and one of the most prized of this area.

In ancient times this grape was directly consumed fresh or vinted sweet, in replacement of Moscato wine.

It is only during the last decades, thanks to the new vinification techniques, that this prestigious wine has obtained the right recognition. The harvest is carried out during the first half of September. The harvested grapes are crushed in steel tanks at controlled temperature (17 ° 18°) until the end of fermentation, at the end of which, it is then left to rest on its lees for about 4 months.



Grape variety: 100% Arneis
Type of soil: Calcareous clay
Elevation: 310 m above sea level
Plantation: Guyot
Alcohol: 12,5°-13°

Roero Arneis DOCG presents a straw yellow colour with greenish reflections, it has a delicate, inviting, complex floral scent recalling chamomile and broom, with a delicate scent of peach and apricot. On the palate it is harmonious, of good body and persistent. Full, overflowing and intense, composite and delicate. This wine can accompany "hors d'oeuvres" and fish but can also accompany aperitif. Served at 10°- 12°



Azienda Vinicola LA GRISA Sas di
Taliano Pierangelo e C.
C.so A. Manzoni 83
12046 Montà (CN)
P.I: 01886780046
0173976250
info@lagrisa.com