



CASTAGNOLE DELLE LANZE

# ROERO ARNEIS

*Roero Arneis DOCG*

Roero Arneis DOCG is one of Piedmont's most prestigious white wines, originating from the sandy, marly hills on the left bank of the Tanaro River. This wine celebrates the ancient native Arneis grape variety, saved from extinction and now prized for its extraordinary elegance and mineral freshness.

**GRAPE VARIETY:** 100% Arneis

**ALCOHOL CONTENT:** 13%

**VINE TRAINING SYSTEM:** Guyot

**SOIL:** Marl-sandstone, marine sands

**HARVEST PERIOD:** Late August / early September

**WINE MAKING:** Partial destemming. Cold maceration in the press for a few hours (3–4 hours). Gentle pressing of the grapes in a horizontal membrane press. Use of selected yeasts. Fermentation off the skins at low temperature in steel tanks, followed by aging in steel tanks for 6 months prior to bottling.

**COLOR:** Pale straw yellow with greenish hues

**PERFUME:** Fresh and delicate, with pleasant notes of chamomile, hints of white fruit and freshly cut grass

**TASTE:** Aromatic elegance and delicate fruity/floral notes (white flowers, peach, citrus). Distinct savoriness, salinity, and vibrant, crisp acidity

**FOOD MATCH:** Pairs particularly well with cooked ham and asparagus, as well as vegetable or fish appetizers, vegetable broths, pasta dishes with vegetables, fish-based first courses, plain risotto, shellfish, and seafood menus in general

**SERVING TEMPERATURE:** 10 – 12 °C

**AVAILABLE FORMATS:** 0.75 l



Dogliotti 1870 Snc

Via Fratelli Vicari, 70 - 14054 Castagnole Lanze (AT) - Italia  
info@dogliotti1870.com - www.dogliotti1870.com