

DOGLIOTTI 1870

ROERO ARNEIS DOCG

Denomination: Roero Arneis DOCG

Grape variety: 100 % Arneis

Vine-training system: Guyot

Growing location: Roero's hills

Soil: Mainly sandy-calcareous

Grape-harvest: September

Max. Crop/hectare: 10 metric tons

Yield in wine: 70%

Alcohol percentage: 13 % Vol

Color: Straw yellow with green reflex

Perfume: Subtle, fresh, slightly fruity, delicate bouquet

Taste: Dry, fresh, smooth with almond aftertaste

Food match: Great with ham asparagus, vegetables appetizers, fish and eggs

Wine making: soft pressing of the grapes in a horizontal membrane press, followed by fermentation at low temperature in steel tanks

Temperature of service: 10 – 12 ° C

Glass recommended: Medium shaped glass

Ageing: None

Conservation: Arneis requires no particular conservation, as it is a fresh, ready-to-drink wine



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