

ROERO ARNEIS D.O.C.G.

One of the most prestigious indigenous white grape varieties in the Piedmont wine scene finds a successful expression in this label.

- Grape variety: Arneis 100%
- Vineyard location: Castellinaldo d'Alba
- \overline{J}^{\sim} Alcohol content: 13% 13,5%
 - Serving temperature: 8-10°C
 - Harvest: late August, early September

Vinification: gentle pressing and fermentation of the must at controlled temperatures (14°C–15°C). Bottling takes place in January or February of the following year

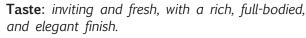


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Color: vivid straw yellow with golden hues

Bouquet: intense floral notes of acacia flower honey are perceived



Pairings: savory pies, vegetable soups, stuffed zucchini flowers, and fish-based dishes



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