



## 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



**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



**Color:** vivid straw yellow with golden hues



**Bouquet:** intense floral notes of acacia flower honey are perceived



**Taste:** inviting and fresh, with a rich, full-bodied, and elegant finish.



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



Azienda Agricola  
**FERRERO  
MICHELE**  
CASTELLINALDO D'ALBA DAL 1891