



DOSIO



Roero Arneis D.O.C.G 2017

Grapes: 100% Arneis

Vineyard:

Production Area: Roero

Altitude: 250 m. above sea level

Soil composition: calcaeous and sandy

Exposure: South – Southeast

Average yield: 70 quintals/hectare

Training system: Guyot

Harvest period: Mid-September

Cellar:

Vinification: fermentation in temperature controlled tanks at a temperature of 17 ° C for 20-22 days

Maturation: on noble yeasts with periodic batonage in steel tanks

Tasting notes:

Color: straw yellow with greenish reflections

Nose: fresh and delicate with hints of broom and camomile

Taste: juicy and mineral, with excellent flavor

Recommended pairings: Fish and crustaceans, white meats, seasonal vegetable omelettes, appetizers and summer salads

Alcohol content: 13%