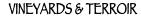


ARNEIS

ROERO DOCG



GIOSO ARNEIS ROERO 2018 A delicious arneis that opens with thyme and sea salt, before moving on to preserved lemons and jasmine. Good density and acidity drive to match. Medium-bodied and spicy on the finish. Drink now.



Region	Piemonte - Roero
Climate	Mild with good thermal excursion
Altítude	300 meters a.s.l hilly
Soi	Calcareous and clayey

APPEARANCE

GRAPE VARIETIES

ALCOHOL BY VOLUME

100% Arneis

13%

Straw yellow color.

OLFACTORY and GUSTATORY

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FOOD PAIRINGS

Seafood and salads. Snacks and cold cuts.

AGRONOMIC ~ VINEYARD

Low impact practice, with low yield. Grapes are handpicked in specific selected fields and immediately gently processed.

WINEMAKING - CELLAR

Traditional vinification in stainless steel vats at controlled temperature. Refines and steel vats and bottle before being ready for the glass.

REFINEMENT

Stainless steel vats - 6 months Bottle - 3 months min.

