



**ARNEIS**  
ROERO DOCG



**GRAPE VARIETIES**

100% Arneis

**ALCOHOL BY VOLUME**

13%

**VINEYARDS & TERROIR**

**Region** Piemonte – Roero

**Climate** Mild with good thermal excursion

**Altitude** 300 meters a.s.l. - hilly

**Soil** Calcareous and clayey

**APPEARANCE**

Straw yellow color.

**OLFACTORY and GUSTATORY**

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.

**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.

**GIOSO ARNEIS ROERO 2018**

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