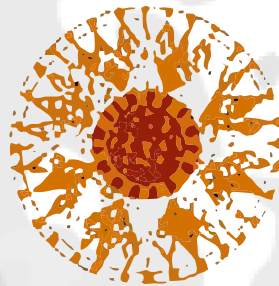


CAREGLIO

AZIENDA AGRICOLA



ROERO ARNEIS



Produced by fermentation of the famous Arneis grapes, this dry white wine, DOCG since 2005, is one of the most appreciated and popular Italian white wines. It has found his election in the sandy hills of the Roero, that give indeed to this wine great richness of characteristic aromas, a big structure and a fine elegance.

"Some curiosities ... The local popular fantasy identifies with the name of "Arneis" a character with a bizarre and rebellious attitude, but at the same time strong in temperament and personality. The name of the wine thus defines its interesting and particular character".

GRAPE: Arneis 100%

AREA OF PRODUCTION: Baldissero d'Alba.

VINE DENSITY: 5000 vines per hectare

PER HECTARE YIELD: 70 hl.

HARVEST: manually, begin of September

WINEMAKING : Fermentation at 16°-19°, in reduction, 100% stainless, stay on the lees for 3-4 months with frequent stirring.

AGING AND REFINEMENT: 2 months aging in bottle

THE COLOR: yellow with green highlights.

IN THE NOSE: notes of fruits with a predominance of peach, pear and apple, acacia flowers and gorse.

ON THE PALATE: *sapid, intense and carefully structured with a vein of acidity that gives freshness and pleasant persistence.*

FOOD PAIRING: *it matches very well with appetizers, seafood and first dishes with light vegetables sauces.*