

ROERO ARNEIS

Denominazione di Origine Controllata e Garantita

Type of wine: white wine, good body, perfectly suited for appetizers, for light dishes and fish.

Vineyard location: town of Castellinaldo, location Lamiana.

Soil and exposure: light and sandy soil, with good permeability. Full Eastern exposure.

Grape variety: 100% Arneis

Vinification: grape-harvesting in crates and cold fermentation in stainless steel vats after a light cold maceration (or "kriomaceration").

Alcohol content: 12.5% - Acidity 5.40 grams per litre.

Aging: no barrel. 3 months in bottles.

Type of bottle: high-shoulder bottle (75 cl).

Packaging: 6 or 12 - bottle cases.

Release: beginning of March.

Colour: faded straw-coloured yellow with marked green reflections.

Smell: floral, intense and clearly redolent of rennet apple and of bread crust.

Taste: fresh and slightly aromatic with a light and very typical grassy aftertaste.

Evolution: to fully appreciate its delicate fruity vein, this wine should be drunk within the first 2 or 3 years.

Serving temperature: 10 - 11°C.

Teo Costa®

Azienda Agricola Selezione

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