

ROERO ARNEIS

Controlled and Guaranteed Designation of Origin

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

Vineyard location: Municipality of Castellinaldo, Lamiana locality.

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

Grape variety: 100% Arneis

Care in preparation: grape-harvesting in baskets and cold fermentation in stainless steel vats after a light cold maceration (or "criomaceration").

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

Aging: 3 months in bottles.

Type of bottle: Bordelais bottle 0,75L.

Packaging: 6 or 12 - bottles cases.

Colour: faded straw yellow with marked green reflections.

Smell: floral, intense and reminescent of Renetta 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

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

