

Name white wine  
**Roero Arneis**  
Denominazione di Origine Controllata e garantita  
(DOCG)

The origin of this wine's name would seem to derive either from the dialect word for a person with a mischievous, bad-tempered or even dissolute character, or from the 15th-century name of the hill ('Bric Renesio', or 'renexij') situated behind the town of Canale, where the vine was cultivated at the time.

Thanks to the soil of these hills – a soft and permeable terrain with sandy layers alternating with marl – Arneis wine acquires a bouquet of fine and legant white flowers with fruity notes including apple, peach and hazel. Of a brilliant hay yellow with light green highlights, it is dry and slightly acidic on the palate.

There is also a 'passita' (aged) version with lovely perfumes of honey and dried fruits, which is an ideal wine to accompany desserts.

**Production area:** Castagnito, in the Roero  
**Altitude:** 350 mt.  
**Exposure:** South east  
**Earthly:** Clayey sandy  
**Vineyard:**100% Arneis

**Wine Characteristics**

Pale straw yellow; delicate nose with grassy overtones; rounded, dry taste, with a nice sharp streak and bitterish finish.

**Gradation:**13%.  
**Sugar:** 3,0 gr./lt.  
**Acidity:** 5,30 gr. / lt.  
**Serving temperature:** 8-10 ° C

**Best with**

An outstanding aperitif, it also goes nicely with starters and finish.

**Optimal age for consumption:**1-2 years

**Processing**

Soft crushing, cold maceration, fermentation at a controlled temperature of 18-20°C, light clarification, cold stabilising, sterile filtering for bottling.

