



Roero Riserva Arneis Docg "Le Coste"

APPELLATION: Roero Riserva Arneis Docg "Le Coste"

GRAPE VARIETY: 100% Arneis

PRODUCTION AREA: Santo Stefano Roero

EXPOSURE AND ALTITUDE: south; 280 m.

SOIL: sandy, with clay and limestone

TRAINING SYSTEM: Guyot

HARVEST: hand-picked in the first half of September

AGEING: 60% stainless steel tanks 40% batonnage in oak casks for one year

ALCOHOL CONTENT: 13.5° % Vol.

RECOMMENDED SERVING TEMPERATURE: 8°-10°

TECHNICAL NOTES

Arneis is a native Piedmontese white grape originating from Roero. This "Riserva" wants to showcase the great potential of the appellation. The wine is straw yellow in color. Its bouquet is very complex and broad. It starts with notes of nuts (almonds, walnuts and hazelnuts) to finish off in flowers and fruit; on the nose there are in fact subtle hints of white and yellow flowers and notes of fresh fruit such as peach.

In the mouth you can perceive the pulp and structure of the wine, followed by a persistent and pleasant minerality.

CULINARY COMBINATIONS

Excellent with fish but also goes very well with meat appetizers and cereal-based soups. The combination with aged cheeses is intriguing.

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