

MANFREDI A&C SRL  
12060 FARIGLIANO (CN)  
info@manfredicantine.it

## ROERO Denominazione di origine controllata e garantita ARNEIS

### DOCG WHITE WINE

<b>CLASSIFICATION</b>	D.O.C. G White wine
<b>ORIGINE</b>	Italy – The South-Eastern area of Piedmont in the territory Roero
<b>TYPE</b>	Dry
<b>GRAPE VARIETIES</b>	Arneis 100 %
<b>TYPE OF SOIL</b>	Clayey – Calcareous
<b>VINIFICATION</b>	The grapes are softly pressed and the grape stalks and the skins are separated at once. The must is then piped into steel tanks where it is fermented at a low temperature (about 18° C) to allow the development of best tastes. The following process is a static decantation with the use of natural technological components. The preservation is carried out in steel containers at the temperature of 4-5° C until the bottling time.

### AGEING

**DATE OF BOTTLING** 3 months after the harvest

**WINE MAKER** Gianni Marchisio

### TASTING NOTES

**COLOUR** Straw yellow colour  
**AROMA** characteristic and delicate bouquet  
**PALATE** dry, refreshing and delicate

### ANALISYS

ALCOHOL	12,5% VOL
TOTAL ACIDITY	5,08 g/l
PH	3,30
RESIDUAL SUGARS	2,13 g/l

### CHARACTERISTICS

**SERVING TIPS** Serve cool at 8-10° C.  
Cold hors d'oeuvre, pizza and fish dishes

**STORAGE** Store in a cool and dry place. Ready now for drinking.  
We suggest to drink this wine in 2 years

