SORDO

ROERO ARNEIS

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

From the sandy hills of Roero, to the left of the Tanaro River, come wines with intense and delicate aromas, rich in tang from the very composition of the soil.

Municipality of production
Vezza'd'Alba

Grape Variety
100% Arneis

Aspect
South, South-West

Altitude (a.s.l.)
230/260m

Soil
Clayey with sandy marls

Training system
Upwards-trained vertical-trellised with traditional Guyot pruning

Age of the vineyard (years)
10

Plant density
4,400 plants

Cropping level per hectare
80 ql grapes

Processing
Crushing/destemming, off-the-skins vinification

Vinification
In stainless steel temperature controlled vats

Maturation
3 months in stainless steel vats on the lees (based on the vintage)

Ageing
3 months in the bottle

Alcohol by volume
13.5% Vol (based on the vintage)

Acidity
6.00 g/l

Sugars (Reducers)
0.3-0.5 g/l

Characteristics
Extremely delicate straw-yellow colour with pale green highlights.
Its aroma is full, fragrant, with hints of fresh fruit, acacia flowers and honey. The flavour is dry, harmonious, full-bodied and markedly rich. It goes well both with appetizers and mild flavoured dishes, like white risottos, or with asparagus, gnocchi alla bava, and fish without sauces.
The delicacy of these dishes will be exalted by the refinement of the bouquet, by the tanginess and the compelling harmony of a sumptuous wine from our lands

Serving temperature
8°-10°C

Recommended pairing
Aperitifs, light and delicate dishes. Appetizers both fish and vegetable, risottos or pasta dishes always with vegetables, main dishes with crustaceans, fish in general in delicate preparations, omelettes

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