



LIVIA FONTANA



ROERO ARNEIS DOCG

Product name: Roero Arneis DOCG

Grape variety: arneis

Production zone: Priocca and Castagnito, about 2 hectares at 250-350 m a.s.l.

Harvest: hand-picked into small baskets towards beginning/ middle of September.

Vinification: soft-pressing; fermentation in temperature-controlled stainless-steel tanks.

Ageing: in stainless steel.

Organoleptic characteristics: straw-yellow colour with green highlights. Delicate, fresh and floral bouquet, rich in peach and apple flavour. Well balanced with little acidity.

Food pairing: classic accompaniment to fish and seafood as well as any kind of starter. Excellent also with first courses or as an aperitif.

Serving temperature: 10–12°C (50–54°F).

Storage: horizontally in a cool, dark place with constant temperatures. Ready to drink but can be cellared for 4-5 years.

Bottle sizes: 0.75 L

www.liviafontana.it