

VITIDAUTUNNO®

ROERO ARNEIS

Controlled and Guaranteed Designation of Origin

Indigenous and autochthonous white grape variety of the Roero area, forgotten for decades, it returned to prominence in the 80s. In the past it was vinified also as a dessert wine, in recent years it has been rediscovered as excellent white: harmonious, delicate and complex. It is delicious in the first years of life, it also shows considerable potential with aging.

Type of wine: white, good structure and sapidity.

Location of the vineyard: prime vineyards of Arneis 100%.

Structure and type of soil: sandy, loose with presence of tufaceous marl.

Variety of grapes: Arneis 100%.

Care in preparation: harvest and selection of grapes by hand with subsequent cryomaceration.

Alcohol content: 13,5%

Fermentation and aging: in wood, steel and glass.

Bottle type: It reminds the Poirinetta, historical Piedmontese glass container 0,75 - 1,5 L.

Colour: pale straw yellow with green reflections.

Fragrance: floral, complex, reminiscent of the freshly peeled pear.

Taste: enthralling, fresh and slightly aromatic.

Consumption: In the first years of life it expresses freshness and fruitiness. Subsequently, complexity and minerality.

Serving temperature: 10 - 11°C.



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