

Roero Arneis DOCG

San Michele
2023

The nose is very intense and persistent with hints of apricot and apple, final notes of chamomile. In the mouth the wine is sapid, well-structured and harmonious.

It pairs well with appetizers, pasta dishes and risotto, but also seafood dishes.

Basic Information

Product name: Roero Arneis DOCG San Michele
Cépage: Arneis
Appellation: Roero Arneis
Classification: DOCG
Color: white
Type: still
Country/Region: menzione geografica San Michele del comune di Canale, Piedmont, Italy
Vintage: 2023
Alcohol percentage: 14%
Sugar rate: 0.5 g/l



Vineyard

% of Grape/Cépage: 100% arneis
Soil: (coarse) sand and sandstone
Type of harvest: hand picked

Winemaking

Method: in steel tanks
Temperature: 18 °C
Length: 15 days

Bottle

Empty bottle weight: 450 g
Aging potential: 4 years
Cork size: 24×44
Cork material: natural cork
Bottle type: Bordeaux bottle

Chemical Analysis

Dry extract [g/l]: 18.50
Total acidity [g/l of tartaric acid equivalent]: 5.90
Total SO₂ [mg/l]: 90
Free SO₂ [mg/l]: 35

Packaging

Number of bottles per box: 6-12