

Roero Arneis DOCG

**San Michele
2025**

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: 2025
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: 18.50 g/l
Total acidity: 5.90 g/l of tartaric acid equivalent
Total SO₂: 90 mg/l
Free SO₂: 35 mg/l

Packaging

Number of bottles per box: 6