



GABRIELE SCAGLIONE  
ESPERIENZE DI VIGNA



**Ottimo con il Pesce e ...**  
**ROERO ARNEIS DOCG**

Obtained by careful selection of Arneis grapes, produced in limited quantities in our vineyards.

**Harvest (hand-picked):** September (1-15 september)

**Vineyard area :** CORNELIANO

**Soil:** the soil is of ancient origin, characterized by the 'Rocche' type sandy, friable, ocher. The marls astiane - the middle Pliocene period - that characterize the middle and upper slopes of this area provide an excellent environment for the production of wines austere, but a particularly refined and elegant with floral and fruity notes

**Plant density :** 5000 Vines / Ha

**Average age of vines :** 15-20 years

**Yield per plant :** 2 Kg

**Exposure:** West, South - West

**Variety:** ARNEIS

**Pressing grapes:** grapes are crushed - mechanical

**Fermentation:** vinification of the must at controlled temperature .

**Yeasts:** selected yeasts. Autochthonous

**Aging:** 6 months STEEL

**Alcohol:** 13.00% Vol

**Colour:** straw yellow with slight amber.

**Bouquet:** intense, but delicate with hints of flowers and fruit

**Taste:** fresh and dry herbs. Persistent

It goes nicely with cheese flavored important, and white meat dishes. Crustaceans and fish (Obvious)

It should be served at a temperature of 10-12 ° C.