



IL SOLE (DOCG)

Denominazione d'Origine Controllata e Garantita
Roero Arneis Riserva

Grape variety: 100% Arneis

Production municipality: Castagnito (CN)

Soil: Limestone and clay marl with sandy stratifications.

Training system: Counter-espalier with guyot pruning

Yield per hectare: 70 ql.
First early harvest 50 ql.
Second overripe harvest 20 ql.

Processing: Single vineyard, 2 harvests at different times.
The first early, with fermentation in steel.
The second left for longer in the vineyard, 30/40 days and fermentation in barriques.

Aging: The two wines are assembled and left in steel tanks to mature

Alcohol content: 14% vol.

Characteristics: Harmonious aroma, with hints of green fruits, which change into sweet exotic fruits with the rise in temperature.
Full-bodied, with a pleasant acidulous vein and sweet aftertaste.

Pairings: Cheeses, appetizers and first courses based on shellfish, important second courses of fish.

