



Il Sole

Roero Arneis

Riserva "SOARME"

Denominazione di origine
controllata e garantita

Grape Variety: 100% Arneis

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 70 qL./Ha First early harvest 50 qL.
Second overripe harvest 20 quintals.

Vinification: manual harvest, crushing and
de-stemming, soft pressing. The grapes from
the first harvest are vinified in steel tanks,
while the overripe grapes are vinified directly
in French oak barrels

Ageing: The two wines are blended and
Left in steel tanks to mature.

Alcohol Content: 14 %Vol.

Characteristic: The nose is intense, is
characterized by a wide range of aromas.
Harmonious and full bodied.

Serving Temperature: 12 - 18 °C

Food Pairings: Cheeses, first courses based
on shellfish, important seconds of fish, white
meats.



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