



Vineyard:

Location: Monteu Roero, Canale Grape variety: Arneis Soil: calcareous and sandy Age of the vineyard: 15 years

Vinification:

Maceration: 80% crio-maceration at 6°C for 8-10 hours Maturation: "sur lies" in stainless steel tanks with "battonnage" for the first 3 months Aging: in horizontal bottle-position, about 3 years

Sensory profile:

Color: intense straw yellow Fragrance: pleasant and fresh aroma with hints of acacia flowers and tropical fruits Taste: soft and fresh fruity aroma Suggested temperature of service: 12°C

