



Wine: Roero Arneis DOCG DOC  
Producer: Cossetti  
Vintage: 2013  
Grape: Arneis 100%  
Alcohol: 12,5%

#### Vinification and maturing

Grapes are collected in containers, soft pressed and fermented in temperature controlled steel vats at 15-17°C until sugars are converted. Malolactic fermentation is avoided, in order to maintain the freshness of its aromas.

#### Tasting notes

Brilliant straw yellow with lively greenish highlights, subtle and elegant aromas of white flowers and hints of fresh fruit ranging from apple to peach, with a touch of hazelnut. Harmonious on the palate with a notable persistence.

#### Food pairing

Excellent as an aperitif, its characteristics are enhanced by light hors d'oeuvres and fish or seafood based dishes.

#### Serving temperature

11-12°C

(Indeholder sulfitter)

