

P I N S O G L I O

ROERO ARNEIS DOCG MALINAT



MUNICIPALITY: Canale

GRAPE VARIETY: 100% Arneis

SOIL AND VINEYARD: sandy soil of marine origin. Exposure: East, South and West

ALTITUDE: 250 m.a.s.l.

YIELD PER HECTARE ON AVERAGE: 8500/9000 kg per hectare

VINIFICATION AND AGEING

The harvest occurs in September. After the harvest the grapes are gently pressed than the must is put in stainless steel tanks at a controlled temperature for the fermentation and ripening. After racking the new wine is poured off in stainless steel tanks till March or April than bottled.

ORGANOLEPTIC PROFILE

It has the typical straw yellow color with greenish hues. The aroma is fresh and harmonious with a good taste-olfactory correspondence. To the nose it introduces beautiful scents of fruit, citrus, peach, apple with pleasant overtones of chamomile typical of this wine. In the mouth it is persistent with a sapid and clean finish.

FOOD AND WINE PAIRING

Ideal with fine fish dishes, au gratin vegetables and fresh cheeses (ex. Fresh Robiola). It is perfect for an informal aperitif.

SERVING TEMPERATURE

10-12 °C