



GRIMALDI

ROERO ARNEIS DOCG



Grape	arneis 100%
Area of production	vineyard within the Valmaggioro cru in the municipality of Vezza d'Alba
Area	2.68 hectares
Altitude	250 – 350 m above sea level
Orientation	East - South
Soil	whitish marl, calcareous, sandy
Type of cultivation	grown in rows with classic Guyot pruning
Planted	1994 – 2006 – 2008
Harvested	second week of September
Wine-making process	after gentle pressing of the selected grapes and natural settling, temperature-controlled fermentation of only the must is done in stainless steel tanks; aged in bottle
Production	21,100 bottles
Colour	intense bright greenish-yellow with greenish reflections
Perfume	intense and delicate with aromas of violets and raspberries which evolve into spicy notes
Taste	floral and fruity with scents of exotic fruit and apples, with final notes of peach and melon
Recommended serving temp.	8 – 10 °C
Goes well with	starters and fish dishes