



For You Roero Arneis DOCG Spumante 2016

Tasting Notes

VARIETY: 100% Arneis grapes

COLOUR: brilliant, sunny, bright with shades of straw yellow and green reflections

SCENT IN PERFUME: full-bodied, with a forceful intense impact, delicate and well balanced. Hints of fruit and floral flavours that recall peach and apricot, wild broom and camomile. These typical Arneis flavours are followed by fresh bread and yeast fragrance

FLAVOUR: dry, palatable and pleasantly harmonic. Fine and intense

BEST SERVED AT: 8-10 °C – 47-50 °F

FOOD MATCHES: Excellent as an aperitif. It is perfect with hors d'oeuvres, light, vegetable first courses. Ideal also with fish or poultry and for every celebration

VINIFICATION: cold maceration with skins for 24-36 hours to extract aromas. Then alcoholic fermentation with controlled temperature. The second fermentation is made in the bottle with the addition of selected yeasts and sugars. "Degorgement" after a minimum period of 18 - 24 months on the lees

SIZE / FORMAT: 0,75 l – 1,5 l

AGEING POTENTIAL: up to 8 years after harvest



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Reviews

I Vini di Veronelli 2016 – 1 stella

I Vini di Veronelli 2015 – 1 stella

Annuario dei migliori vini italiani 2014 – 84/100

I Vini di Veronelli 2014 – 1 stella

Vini Eccellenti d'Italia 2014 – Grappolo d'Oro

I Vini di Veronelli 2013 – 1 stella

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional – guyot

KG OF GRAPES PER HECTARE: 100 quintals/hectar

MAX WINE LITERS PER HECTARE: 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 13,5%

SUGAR RATE: 7,9 g/l

TOTAL SO₂: < 100 mg/l

TOTAL ACIDITY: 6,3 g/l



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