



Roero Arneis DOCG 2023

ORGANIC

Tasting Notes

VARIETY: 100% **Arneis** grapes

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

SCENT IN PERFUME: full-bodied, robust and intense, composite and delicate. Floral as well as fruity nuances of broom, camomile, peach and apricot

FLAVOUR: dry, palatable and pleasantly harmonic. Fresh and persistent with a slightly almond aftertaste

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

VINIFICATION: traditional, in steel tanks with controlled-temperature fermentation.

FINING: in steel tanks

SIZE / FORMAT: 0,75 l and 1,5 l

AGEING POTENTIAL: the year after the harvest



Reviews

Annuario dei migliori vini italiani 2025 – 95/100

James Suckling 2023 – 90/100

Annuario dei migliori vini italiani 2023 – Punteggio 93/100

The WineHunter 2022 – Punteggio 88,00-89,99/100

James Suckling 2022 – 91/100

WineEnthusiast 2020 – 90/100

Vineyard

PRODUCTION AREA: Municipalities of Roero

FARMING: traditional – guyot

KG OF GRAPES PER HECTARE: no more than 100 quintals/hectar

MAX WINE LITERS PER HECTARE: around 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 13,5%

SUGAR RATE: < 4 g/l

TOTAL SO₂: < 100 mg/l

TOTAL ACIDITY: 4.87 g/l

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Veza d'Alba
Tel./Fax [+39 0173 65454](tel:+39017365454)
Email: demarie@demarie.com
P.IVA IT 02787030044
CIR: 0042421-AGR-00002



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