



Roero Arneis DOCG 2024

SQNPI



Tasting Notes

VARIETY: 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 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

Jancis Robinson 2025 – 16/20

Bibenda 2025 – 4 grappoli

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

Chemical Analysis

ALCOHOL VOL. (%): 13,5%

CONTAINS SULPHITES

PRODUCT IN ITALY