



# Roero Arneis DOCG 2024 ORGANIC



## 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

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

James Suckling 2022 – 91/100

## Chemical Analysis

ALCOHOL VOL. (%): 13,5%

CONTAINS SULPHITES

PRODUCT IN ITALY

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