



# For You

## Roero Arneis DOCG

### Spumante 2022

#### Tasting Notes

**VARIETY:** 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. 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:** traditional, in steel tanks with controlled-temperature fermentation. The second fermentation is made in the bottle with the addition of selected yeasts and sugars. "Degorgement" after a long period on the lees

**SIZE / FORMAT:** 0,75 l - 1,5 l

**AGEING POTENTIAL:** up to 8 years after harvest



#### 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

#### Chemical Analysis

**ALCOHOL VOL. (%):** 13,5%

**CONTAINS SULPHITES**

**PRODUCT IN ITALY**

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