



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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