



Gigi Rosso

ROERO ARNEIS - DOCG 2015

Denomination: Roero Arneis DOCG

Varietal: 100% Arneis

Altitude of Vineyard: 400m approx. above sea level

Origin: Monteu Roero (CN)

Cru: Castelletto estate

Alcohol Content: 12.50% Vol.

Total Acidity: 5.5 g/l.

Dry extract: 23 g/l.

Vinification: Traditional white wine vinification at low temperature with slow fermentation in temperature controlled steel tanks.

Bottle Aging: 6 months

Description: “Arneis” in Piedmontese dialect means ‘mischievous child’ and perhaps this was true of the awkward antique vine “Arnesium”, which has been grown in Roero since medieval times, and later abandoned. Over the last twenty years, the success of Arneis has brought about the oenological ‘rebirth’ of the beautiful Roero, which has re-established itself as home to this noble white wine, which has great personality and is ideal as an aperitif or with cold starters. Roero Arneis Gigi Rosso is produced from grapes from Cascina Rivetto, in Monteu Roero, the heart of the DOCG zone.

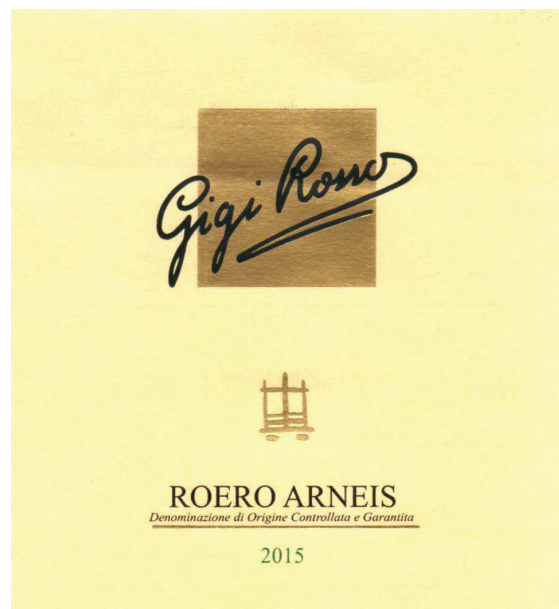
Color: Straw-yellow with greenish highlights

Bouquet: Intense and delicate with notes of fresh fruit, in particular apricot and peach as well as scents of woodland flowers and herbs such as sage.

Taste: Pleasingly dry and intense with light mineral notes and a pleasant hint of bitter almond on the finish. Never overly acidic, but rather soft and balanced

Food accompaniment: Aperitif and cold starter

Suggested serving temperature: 4 - 6°C (39 - 43°F)



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