

PACE



Roero Arneis

Denominazione di Origine Controllata e Garantita

Type of wine: Still

Colour: White

Region: Piedmont (Roero)

Grape Variety: Arneis

Oenologist: Lorenzo Quinterno

Harvest: Handpicked from the beginning to the middle of September.

Vinification: Fermentation takes place in steel tanks at controlled temperatures; Ageing on fine lees for several months with weekly lees stirring.

Ageing: In steel tanks for several months. Longevity until 8-10 years once bottled.

Closure: Diam corks

Type of farming: Conventional

Tasting notes: Straw yellow color, with greenish highlights. The nose releases notes of white-fleshed stone fruit such as peach, and floral notes that bring meadow flowers and chamomile to mind.

Ageing brings out flint and hydrocarbon notes. On the palate, Arneis is full-bodied, persistent and tasty with balanced acidity and an intense, lengthy finish recalling saffron.

Pairings: Excellent as an aperitif, Arneis pairs well with fish and shellfish dishes, and white meat.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

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