



LIVIA FONTANA

Roero Arneis

D.O.C.G.



Grape variety: 100% arneis.

Production zone: Priocca and Castagnito, altitude 250 -350 m a.s.l.

Soil: medium-textured marl with clay mixed with chalky banks.

Surface: about 2 hectares.

Harvest: hand-picked into baskets towards beginning/middle of September.

Vinification: soft-pressing; fermentation in steel tanks at a controlled temperature.

Ageing: from 4 to 8 months in steel tanks and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: straw yellow with delicate reflections; intense perfume with floral and lemonina grass notes; fresh flavor, crunchy and juicy with reminiscent sensations of white peach and rennet apple.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 4-5 years.

Serving temperature: 10°-12° C.

Food pairing: the wine with a good freshness and intensity goes well with foods that have a fair amount of fatness and a good sequence of aromas, for example: fried anchovies and aioli sauce, amberjack and avocado tartare, salmon marinated in teriyaki sauce, risotto with raschera fondue and hazelnuts, tajarin with white truffle, finanziaria.

*A bright,
lively and rich wine.
(quoted by Luigi Veronelli)*

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VINEYARDS**

