

Fenocchio Roero Arneis

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Roero Arneis DOCG

Fenocchio's Arneis from the historical Roero zone has a creamy texture with delightful tropical fruit, floral and chamomile notes. The flavor is pleasantly tangy, full and very persistent. It has a typical minerality and a long, persistent finish.

Specifications

Appellation	Roero Arneis DOCG
Wine Type	White
Varietals	100% Arneis
Age of Vines	10-15 years
Agricultural Practices	Sustainable
Soil type	Calcerous clay
Vinification	Mid-September harvest. The grapes are gently pressed and then the wine-must obtained is refrigerated in stainless steel vats to allow the lees to settle. After 24-36 hours the juice is separated from the lees and fermented at a controlled temperature. Bottling is done in sterile conditions. Aged in stainless steel tanks and matured in the bottle.
Pairings	Great as an aperitif. Pairs nicely with saucy dishes white meats and grilled fish.



Codes, Weights and Measures

UPC	7 84585 01549 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01549 5
Case Weight	34
Cases/Pallet	50
Layers/Pallet	10
SRP	\$ 36.99 USD 750mL Bottle

Reviews and News

2013 Giacomo Fenocchio Roero Arneis - 91 PTS - IWINE
2012 Giacomo Fenocchio Roero Arneis - 90 PTS - WE