

SEGHESIO



ROERO ARNEIS

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

2016

RENZO SEGHESIO CASCINA PAJANA

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WINE	White wine, sapid, mineral, balanced body
VINTAGE	2016
ORIGIN	Piedmont – Italy
ESTATE	Veza d'Alba – San Bernardino
SOIL AND CHARACTERISTICS	Sandy on a calcareous marl base
GRAPE VARIETY	100% Arneis
PLANTING DENSITY	Guyot, 4,000 vines per hectare
HARVESTING TIME	First half of September, harvested by hand
PRODUCTION METHOD	Fermentation for 10 days, refinement in steel tanks for 5/6 months
YIELD PER HECTARE (AT HARVEST)	80 ql.
ALCOHOL	13,0 % vol.
PH	3,40
COLOUR	Bright yet delicate yellow colour
BOUQUET	Grapefruit, orange, apricot and apple, with white flowers nuances
FLAVOUR	Fresh, balanced and harmonious, sapid and mineral tones
FOOD/WINE	Light appetizers, fish dishes
TEMPERATURE	8-10°C

The Arneis is sapid, fresh, mineral, harmonic and delicate. Its main notes are sustained by a balanced body and underlined by its complex bouquet