

PACE



Roero Arneis "*giuan da pas*"

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: ermentation takes place in steel tanks at controlled temperatures; elevage 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

Volume: 75 cl

Type of farming: conventional

Tasting notes: straw yellow with greenish highlights. The nose releases notes of white-fleshed stone fruit such as peach, and floral notes that bring meadow flowers and camomille 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, our Arneis pairs well with fish and shellfish dishes and white meat.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

Frazione Madonna di Loreto 52 Cascina Pace - 12043 Canale (Cn)

Tel.Fax + 39 0173 979544 - Mob. +39 338 4323245 (Dino) - dinonegropace@gmail.com