

PACE



Roero Arneis *Mompellini* Riserva

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; élevage 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: Pale straw yellow in colour, notes of white-fleshed stone fruit, elegant floral aromas accompanied by mineral notes.

On the palate—dry, balanced and generous with a good acidity, complex with a lingering finish.

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

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