

Alasia

Roero Arneis

Region:
Piemonte

Grapes:
Arneis

ABV:
13.5%

What:

A fine example of the unusual Arneis variety native to the Roero region in western Piemonte. Once on the point of extinction but now happily resurrected.

Where:

1989 saw the official recognition of Arneis di Roero as a DOC white. The grapes for Alasia Roero Arneis are sourced from vineyards on the Langhe Hills in the Piemonte region. The vineyards have a south westerly aspect and are situated at altitudes between 200 and 300m above sea level. The vines have an average age of 20 years. The vines are grown in limestone clay soil and trained in the low Guyot trellis system. 100 percent tank fermented under temperature control. Aged on fine lees with gentle stirring.

Barcode:

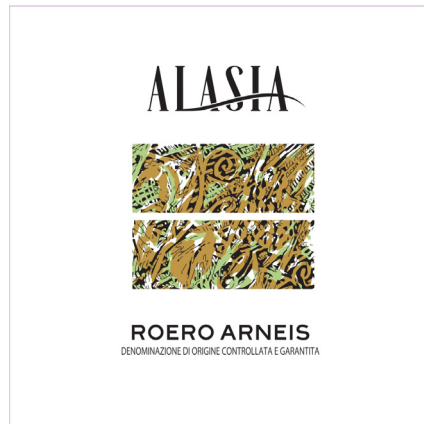
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Sales Info:

750ml ,Case6 ,16.54 lb.

Palletization:

125 Cases / 5 Layers



Food Pairings:

Try with a flavorful seafood risotto topped with fresh basil and or fish such as trout, monkfish and snapper cooked in ginger and coriander. Best drunk young.

Tasting Note:

A rich, dry white with ripe pear fruit, almond and tropical notes. The palate is plump, soft and expressive, with stone fruit and baked apple characters, an attractive texture, and a nutty, herbal finish.

