

Carlo Cauda

Roero Arneis DOCG - Fior di pesco



Grape variety.....	100% Arneis
Cultivation technique.....	Traditional Guyot
Altitude.....	250 m
Production area.....	Santo Stefano Roero
Wine aging	Stainless steel
Soil.....	sandy and calcareous, rich in minerals
Alcohol content	13% Vol
Color.....	pale yellow with green reflections
Taste.....	dry, rich in aromatic notes, full body
Smell.....	delicate bouquet, fresh and floral
Combinations.....	fish, white meat, starter, appetizer
Service temperature.....	10 - 12° C

Azienda Agricola Carlo Cauda

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