



MARCO PORELLO

AZIENDA AGRICOLA

Name: Roero Arneis



Style: Dry White Wine

Vineyard: San Michele, Renesio, Tanone, Vallupera, Bastia, Colla

Location and Exposure: Vezza d'Alba and Canale, varied exposure

Soil: Calcareous and Sandy

Variety: Arneis

Training System: Guyot

Harvest: Hand-Harvested First Ten Days of September

Vinification: Soft Crushing and Temperature Controlled Fermentation

Aging: Short amount of time in Stainless Steel

Color: Pale Yellow

Nose: Intense Florals and Fruity

Taste: Hint of white fruit and fresh citrus

Serve With: Appetizers, antipasti, seafood or as an aperitif

Storage: Lay horizontal for up to 3-4 years.