



## Roero Arneis D.O.C.G. 'quindicilune'

### VARIETAL:

*Arneis*

### AGING:

*'Quindicilune' means 15 moons and this refers to the time that the wine is aged in oak barrels, 14 months.*

### CHARACTERISTICS:

*The colour is pale yellow with green reflexes.*

*The nose is intense and one can recognize flowers, fruit and hints of citrus and white peach.*

*The taste is full and balanced, full bodied with fruit and herbs.*

### FOOD PAIRING:

*This wine pairs well with flat fish, fresh cheeses, grilled vegetables and white meat.*

### CELLARING:

*The wine is best when drunk within 2-3 years. But can also be kept longer because of the quality of the wine.*

### SERVING TEMPERATURE:

*10°C*

