



CASA GRENGHE

San Damiano d'Asti



Roero Arneis

Denomination: Roero Arneis DOCG

Grape Variety: 100% Arneis

Production Area: Piedmont, Roero

Aging: In stainless steel tanks

Serving Temperature: 8–10 °C (46–50 °F)

Color: Displays an intense and brilliant straw yellow, bright and inviting. Its luminosity anticipates the freshness and elegance found in every sip.

Aroma: Opens with a fresh and fragrant profile, dominated by fruity notes of peach and apricot, harmoniously interwoven with delicate floral hints. The bouquet, elegant and well-balanced, fully expresses the finesse of the Arneis grape and the distinctive identity of the Roero terroir.

Palate: Full and harmonious on the palate, with a well-defined body and a savory streak that provides both structure and freshness. The balance between softness and acidity ensures a pleasant and persistent sip, while finesse and minerality enhance the aromatic length, recalling the fruity notes perceived on the nose.

Food Pairing: Ideal with light appetizers, fish-based dishes, white meats, and fresh cheeses. Thanks to its freshness, it also makes an excellent aperitif wine.

Additional Notes: This Roero Arneis is a versatile, elegant, and highly drinkable wine, perfectly suited to both convivial occasions and refined cuisine.

Fine Wines of Monferrato