



Villadoria
SERRALUNGA D'ALBA

ROERO ARNEIS D.O.C.G.



GRAPE VARIETY

Arneis

PRODUCTION ZONE AND CHARACTERISTICS

The grapes come from the hills of the Roero, known for the spread of this indigenous variety.

YIELD PER HECTARE

About 70 hl.

VINIFICATION

Grapes are harvested by hand and then directly very soft crushed. Fermentation takes place at low temperature without contact with the skins in order to emphasize the aromas and characteristics of the grape variety.

AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY CHARACTERISTICS

Straw-yellow colour. The bouquet is characteristically grassy and slightly bitter. On the mouth, it is dry, appealing and harmonious.

FOOD PAIRINGS

Perfect with low fat appetizers, oysters, seafood and fish in general.

SERVING TEMPERATURE

8 – 10 C°.

ALCOHOL CONTENT

11.5-13% Vol., according to the vintage.