



RICOSSA

ANTICA CASA

ARNEIS ROERO DOCG



UPC# 8 51241 00413 1
12pk/750ml



Arneis

ARNEIS ("little rascal") is named due to its difficulty to grow. It is a crisp and floral varietal that tend to be dry and medium-bodied with notes of pears and apricots. The grape has been grown for centuries in the Piedmont region, but in Roero, the grape expresses its maximum potential and thus earns DOCG status.



Roero, Piedmont



Roero is in the province of Cuneo, north of the city of Alba, on the left bank of the Tanaro river, between the plain of Carmagnola and the low hills of the Asti area. The erosion of the river had a significant effect on the sandy soil of Roero, creating the Rocche, craggy mountain peaks that mark the watershed between the old and new Tanaro valley. They cut the territory from south-west to north-east, dividing the continental gravel and fluvial clay soils from those of marine origin, providing ideal vine-growing conditions.



Grapes are carefully hand-harvested and sorted into baskets before being separated. Half of the grapes go through a cold maceration process at 50°F while the remaining half is crushed in presses prior to gentle pressing. The two vinifications are then combined, fermentation occurs between 64-68°F, and finally stored at 41°F for malolactic prevention. After 4-5 months on its fine lees aging within stainless steel tanks to enhance aromatics & body, it undergoes a final cold stabilization silky smooth finish ready for enjoyment!



Experience notes of the tropics, softened by ripe pears and sweetened with honey. Enjoy a velvety warmth on your palette accompanied by perfectly balanced acidity that will leave you reminiscing long after each sip. The ideal pairing for traditional appetizers or seafood dishes, this delightful drink is perfect as an aperitif to start off any celebration!



This lush, unique wine was crafted to be enjoyed on its own or with a variety of different dishes. For the ultimate culinary experience, pair it up with barbecued meats and aged cheese for an unforgettable pairing -or try serving slightly chilled alongside spicy pizza for a delightful twist!

Alcohol: 13.0% | RS: 4.72 g/L | TA: 5.9 g/L

