

Azienda Agricola Negro

Roero Arneis, Serra Lupini 2024



WHITE
STILL WINE



ITALY



PIEMONTE

TASTING NOTE

Intense yellow strew. Fragrance of yellow pulp fruits with predominate peach and pear flavours. Hints of Acacia flower and tropical fruits. Taste, soft but persistent with fruity and mineral aroma, typical from chalky- sandy soil in the Roero region. Suggested temperature of service; 12 C.

VITICULTURE

Vines are planted in Monteu Roero at an altitude of 280-320 m above sea level. The exposure is south, south - west, and the soil is calcareous - sandy Age of the vineyard is 18 years.

VINIFICATION

Maceration; 80% crio-maceration at 6°C for 8-10 hours. Maturation; in steel tank “sur lie” with “battonage” for the first 5 months.

FOOD MATCHING

Great with a light chicken salad or shellfish.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Arneis (100%)
CLOSURE	Natural Cork
SKU CODE	72266124
EXPRESSION	White, Crisp, Dry and Refreshing
COUNTRY	Italy
REGION	Piemonte
ALLERGENS	Sulphur
CLOSURE	Natural Cork
PH	3.03
TOTAL ACIDITY	5.73g/l Tartaric
RESIDUAL SUGAR	2.3g/l
SKU	72266124