



B E N I D I
BATASIOLO

ROERO ARNEIS D.O.C.G.

GRAPES

Arneis

PRODUCTION AREA

Production area of Roero D.O.C.G.

HARVEST

Manual, second half of the month of September.

VINIFICATION

De-stemming, soft pressing and fermentation in stainless steel tanks at controlled temperature.

AGING

In stainless steel tanks.

FEATURES

Straw yellow with light green reflections, clear and bright. The nose is fresh and fruity with typical notes of ripe pear and white flowers, mineral, good intensity and persistence. In the mouth is dry, pleasantly bitter with distinct mineral notes.

PAIRINGS

Appetizers, pasta and risotto, delicate fish dishes and white meat. Delightful with recipes with asparagus and other vegetables in season.

SERVING TEMPERATURE

6°-8°C

