



MOSAICO di SOLE Roero Arneis DOCG

This is Piedmont's great white varietal, made from a very rare vine - Arneis – which is grown to the left of the River Tanaro. Here the sandy soil of the hills of the Roero give it intense, rich aromas, while the limestone and clay provide structure and substance.

MOSAICO DI SOLE is widely appreciated for its elegance, which starts out in its straw yellow colour, continues through a nose of flowers and fresh fruit, and is brought to a consummate conclusion in the mouth, round and appealing, with a delicately bitterish aftertaste that cleans the palate in an invitation to have another taste.

GRAPE-VARIETIES: 100% Arneis

SOIL: sandy-clayey

COLOUR: intense straw yellow with greenish nuances

NOSE: delicate, fruity, fresh and slightly grassy

TASTE: dry, with good acidity and structure (for a white), luscious and

lingering

MATURING: in steel barrels

AGEING POTENTIAL: moderate, from 3 to 5 years depending on the

vintage

FOOD PAIRINGS: excellent as an aperitif, it also goes well with

hors-d'oeuvres and all

fish dishes

RECOMMENDED GLASS: wide-bowled tulip

SERVING TEMPERATURE: 9-10°C.