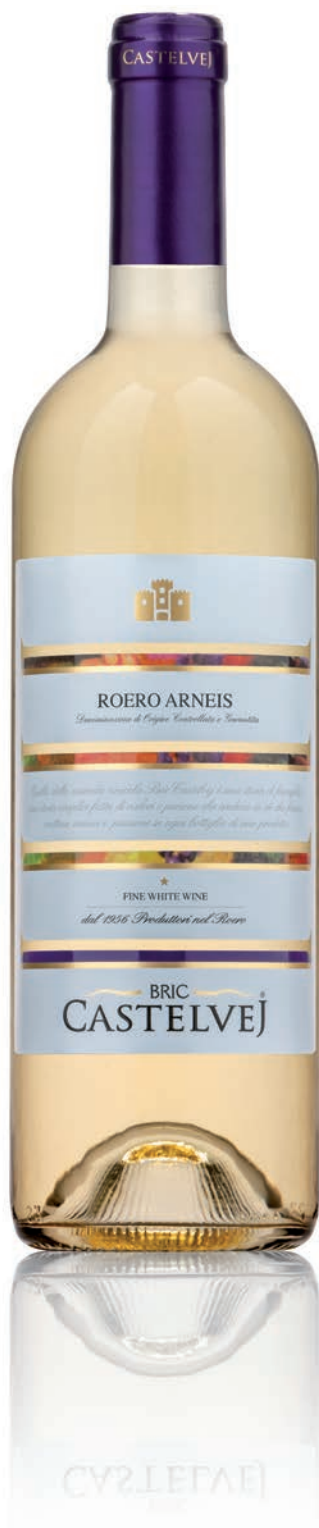


**BRIC
CASTELVEJ**[®]
dal 1956 Produttori nel Roero

Roero Arneis

Denominazione di Origine Controllata
e Garantita



Variety: Arneis 100%

Location of vineyards: Canale d'Alba

Soil: clay and calcareous

Harvest: mid-September

Winemaking: Steel

Format: 75 cl.

Serve at: 18°C

Vinification: After careful evaluation to determine the opportune time to harvest, which facilitates optimal sugar-levels and acidity, the grapes are harvested by hand. The vinification that follows is quite unique because it applies the concept of maceration of the skins and pulp even for a white wine. In this way, we obtain a wine rich in aromas and structure, with the guaranteed of excellent longevity.

All processing from the grape harvest to maceration takes place in the cold in order to avoid extracting too much colour, which is known as crio-maceration. Subsequently, the wine is kept exclusively in stainless steel tanks.

Sensory profile: The nose is intense and persistent, with hints of apricot and apple, finished with notes of camomile. On the palate the wine is full-bodied, well-structured and balanced.

Pairs well with appetizers, pasta, risotto and seafood dishes.

