



WHITE WINE FÈ RIBOTA

GRAPES: Arneis, Favorita

COLOR: the color is a pale straw yellow, with greenish reflections, lively and luminous.

BOUQUET: the bouquet is intriguing, velvety, reminiscent of peach, apricot, green apple and lemon, but also floral notes of hawthorn.

TASTE: Harmonious, lively, sour taste thanks to the typical acidity of the grape, it leaves a pleasant almond aftertaste in the mouth.

FOOD PAIRINGS:

Ideal as a whole meal wine for daily consumption. Excellent as an aperitif, it goes very well with dishes based on white meat or fish.

SERVING TEMPERATURE: 12 ° C

ALCOHOLIC CONTENT: 12% vol

HARVEST: manual in mid-September with careful selection of the grapes

VINIFICATION: destemming-crushing and subsequent pressing in a lung press. Subsequent racking, followed by fermentation. Batonage is then carried out 2/3 times a week for about 20 days on fine (or noble) lees.

REFINEMENT: the wine ready at the beginning of the new year, immediately enters the market, after undergoing an aging of about 5 months in stainless steel; the wine is ready to drink as its fragrance is youthful and the packaging is done immediately, in order to preserve the fruity, varietal and characteristic aromas of Roero that have always distinguished the company.