

Roero Arneis DOCG BEL

BEL is a unique sound! In Italian, it means "beautiful", "good-looking", whereas in English it's the phonetic transcription of "bell"! It's perfect to recall the cristalline and sharp character of Roero Arneis!



Carlo's
Technical Sheet

Variety: Arneis

Vinification: white vinification: pressing of fresh grapes and fermentation at controlled temperature

Ageing: in stainless steel tanks, Bâtonnage sur lies for 3 - 4 months

Colour: pale yellow with light green shades

Bouquet: white flowers, (jasmine, acacia, lemon) and a delicate scent of fresh citrus, ananas and passion fruit

Taste: the first taste is pleasantly sour, excellent as a cocktail before dinner, but also during the whole meal. During the tasting you can perceive the scent of citrus, exotic fruits, white flowers

Pairing: To be served as a drink before dinner. It perfectly matches with fish, white meat, vegetarian recipes

Serving temperature: 8 - 10° C



Martina's
Emotional Sheet

When I see BEL, I think about a bride.

That intact, delicate beauty, that light and elegant shade of colour. A cristalline, dazzling light, a bright transparency. Flavourful as a broom field; rich and complex as a basket of aromatic herbs. In the end, it's elegant and sapid just like the sensation on the skin after a day spent at the seaside. It's persistent, so intense, an explosion of exotic fruits. A mix of colours and sensations floods your senses and it's time for another sip...

