

# VITE COLTE®

## ROERO ARNEIS D.O.C.G.

“VILLATA”

**Grape variety:** Arneis  
**Alcohol:** 12.50 % vol.

The Arneis vineyards used for this selection are cultivated in the heart of the Roero, on the left of the River Tanaro. Loose soils with a strong presence of silica, and the particular microclimate, produce wines that are aromatic and elegant.

The grapes are picked by hand and the harvest is followed by cold maceration with soft pressing. The must then undergoes temperature-controlled fermentation at 16-18 °C for about 10 days.

The last important phase for this wine is a short period of bottle-ageing, in order to develop its structure and pleasant bouquet.

### SENSORY PROFILE

**Colour:** clear straw yellow  
**Bouquet:** complex, intensely fruity with attractive notes of vanilla, face powder and candyfloss  
**Palate:** well balanced and elegant. The finish shows notes of peach, Bavarian cream and honey with hazelnuts.

