

Bajaj



ROERO ARNEIS DOCG



Denomination: D.O.C.G.

Vine: Arneis 100%

Production area: MonTEU Roero

Color: Intense straw yellow with greenish reflections.

Scent: Fresh and delicate, inviting, with net scents of chamomile, white pulp fruits well blended together.

Taste: Smooth and intense, with a light acid note that gives it freshness and persistence.

Pairings: excellent with the typical Piedmontese starters also made from white meats; it can also exalt fish and light first courses with fish or vegetables seasoning. Great for aperitifs.

Service Temperature: 9° C

Average Wine life: Polyhedral wine, good to drink young if you want to appreciate its freshness.

While, after a long or brief aging, you will notice interesting evolution notes both at the nose and in the mouth.

Average annual production: 3000 bottles

History: The name of this white wine has a double origin: one version emphasizes the will to share the characteristics of this wine with the dialectical term "arneis" that means peevish, irascible, unreliable. Other sources instead, match it with the term "renexij", a word that in the XV century, denoted the Arneis vine, from the name of "Renesio" Hill, located behind the village of Canale.

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