

MAXIMA



# ROERO ARNEIS

Denominazione di origine controllata e garantita

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**SOIL TYPE** Clayey with sandy marl **FACING** South, Southwest

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**TRAINING SYSTEM** Classic Guyot

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**PRODUCTION** 100 q.li/ha

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**VINIFICATION** Conducted in steel tanks with lees stirring, pressing and de-stemming and cold maceration before then, soft pressing and fermentation in for about 10 days with controlled temperature of 16/18 °

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**AGEING** In the bottle for a minimum of 3 months after the fermentation in steel

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## ORGANOLEPTIC CHARACTERISTICS

Wine fresh, broad, with hints of flowers and green apple nose. The taste is dry, with nuances of flavor, but at the same time harmonious with pleasant herbal notes. Characterized tiico straw yellow color with greenish hues.

