

# FRATELLI CALORIO

## ROERO ARNEIS

*denominazione di origine controllata e garantita*

KALIPÈ



---

### GRAPE VARIETY

arneis

---

### MUNICIPALITY

Montà

---

### EXPOSURE

East, South

---

### SOIL

sandy with considerable presence of fossil shells

---

### GRAPE HARVEST

first half of September - hand picked in small boxes

●

---

### VINIFICATION AND AGEING

gentle pressing of the grape - fermentation in stainless steel tanks for 15 days at 13/15 °C - refinement on thin lees - bottled the spring following the harvest

---

### ORGANOLEPTIC PROFILE

*colour:* straw yellow with greenish hues

*aroma:* fresh, harmonious, with delicate notes of white peach and passion fruit, delicate and slightly vegetal nose

*taste:* intense, fresh and aromatic with an excellent sour-sweet balance, increasing notes of ripe yellow melon and minerals, persistence of smooth sensations and citrine nuances

---

### SERVING TEMPERATURE

12 - 13 °C

---

### RECOMMENDED PAIRINGS

APERITIFS, FINGER FOOD, APPETIZERS, FIRST COURSES, FISH, WHITE MEAT AND PIZZA