TECHNICAL SHEET
with
Allergens & Tasting Notes

Bottle Size	**75**	cl
Alcohol by Volume	**13.5**	%
Production Area	**ROERO, PIEMONTE, ITALY**	
Grapes	100% Arneis	
Colour	Brilliant, sunny, bright with shades of straw yellow and green reflections	
Method	**Stainless Steel**	
Vinification	Traditional, in steel tanks with controlled temperature fermentation.	

Product Name	**ROERO ARNEIS D.O.C.G. 2023**
Alivini Product Code	**ROE-DEMARIE------01D**

Product Picture

Tasting Notes and Wine Pairing

Brilliant and sunny with floral and fruity nuances of peach and apricot, the Roero Arneis is a dry wine, palatable and pleasantly harmonic, fresh and persistent. Served fresh at 8°-10° it's perfect as an aperitif or combined with hors d'oeuvres and light vegetables entrées, fish or white meat dishes.

INGREDIENTS

List of Ingredients	%
Grapes	99.99
Sulphites	0.01

VALUES

ENERGY	Each 100ml
KJ	312
Kcal	74

ALLERGENS

ALLERGENS	Y	N
Contains SULPHUR DIOXIDE / SULPHITES (>10 ppm)	x	
Contains EGG (used in fining: e.g. egg albumin)		x
Contains FISH (used in fining: e.g. isinglass)		x
Contains MILK (used in fining: e.g. casein or potassium caseinate)		x
Contains GLUTEN & products made from GLUTEN		x
Contains CELERY & products made from CELERY		x
Contains NUTS (shell and nuts) + products made from NUTS		x
Contains PEANUTS & products made from PEANUTS		x
Contains SOYA & products made from SOYA		x
Contains MUSTARD & products made from MUSTARD		x
Contains SESAME SEEDS & products made from SESAME SEEDS		x
Contains LUPINS		x
Contains MOLLUSCS & CRUSTACEANS		x

CLOSURE TYPE

CLOSURE TYPE	Dropdown Menu
Select one of the following options: Natural Cork, Synthetic Corks, Sparkling Wine Cork, Screw Cap (Stelvin), Diam, Vino-Lok/Vinoseal, Helix corks, or Crown caps	Natural Cork

RESIDUAL SUGAR

RESIDUAL SUGAR	g/L
BRUT ZERO (0-3 g/L = Bone Dry); **EXTRA BRUT** (0-6 g/L = Bone Dry); **BRUT** (0-12 g/L = Dry); **EXTRA DRY** (12-17 g/L = Fruity) **SEC** (17-32 g/L = Off-Dry) **DEMI SEC** (32-50 g/L = Sweet)	1.29

Total Acidity (TA)

Total Acidity (TA)	g/L
The combined amount of all the natural acids present in the wine, primarily tartaric and malic acids.	4.9

Wine PH levels

Wine PH levels	pH
Indicate the pH of the wine (a number, usually between 2.9 and 4.0).	3.22

DIETARY SUITABILITY

DIETARY SUITABILITY	Y	N
CERTIFIED VEGAN		x
CERTIFIED VEGETARIAN		x
CERTIFIED ORGANIC	x	
CERTIFIED BYODINAMIC		x
SUITABLE for VEGANS	x	
SUITABLE for VEGETARIANS	x	

STORAGE CONDITIONS

Keep the product between 10° and 12°C

ISSUED BY	DATE
DEMARIE ALDO - AZ. AGRICOLA DEMARIE	11/07/2025

APPROVED BY	DATE
GDT	13.08.2025