



# SORDO

## Roero Arneis

Straw-yellow color with pale green nuances. Its nose is full and fragrant, recalling fresh fruit, acacia flowers, and honey. The palate is dry, harmonious, full-bodied, and tangy. A good accompaniment to starters; it matches with subtle flavors, such as plain risotto or risotto with asparagus, gnocchi with fontina, and steamed, poached, or grilled fish.