



**SORDO ROERO
ARNEIS | 2016**

Straw-yellow colour 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 flavours, such as plain risotto or risotto with asparagus, gnocchi with fontina and steamed, poached or grilled fish.



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