

San Silvestro Sabbie Roero Arneis DOCG

THE FACTS

COUNTRY: Italy
REGION: Piedmont
APPELLATION: Roero
CEPAGE: 100% Arneis
AGING: Stainless steel



THE STORY

Election, investment and innovation: these are just some of the keywords that characterize SAN SILVESTRO, whose story starts in 1871, when Giovanni Sartirano begins to produce and sell its wines in the Langhe region. A tradition that has been passed down for four generations till today. San Silvestro deeply identifies with Piedmont, actually it works with traditional varieties such as Barbera, Nebbiolo, Dolcetto, Grignolino, Arneis, Cortese and Moscato. Coherent to this approach, it invest in native vines, such as the Favorita and Nas-cëtta from Novello.

THE ADJECTIVES

OVERALL: Fresh & Floral
AROMAS / FLAVORS: Chamomile, Apricot
MOUTHFEEL: Delicate

THE SELLING POINTS

PAIRINGS: Aperitifs, baked fish, freshwater fish, risotto, shellfish, rabbit, duck

