

# TABARIA

Roero Arneis D.O.C.G.



TENUTA  
LA MERIDIANA  
ORIGINAL BARBERA SINCE 1890



**Soil type:** marly-sandy  
**Altitude:** 200 m  
**Vines per hectare:** 4800  
**Yield per hectare:** 10 t  
**Harvest:** manual  
**Training system:** guyot  
**Exposure:** South-East



**Varieties:** Arneis 100%



**Vinification:** Hand-harvested grapes in 18 kg crates are gently pressed. The resulting must is clarified by flotation and fermented at a controlled temperature of 14–17 °C. After fermentation, the wine remains in contact with its lees for 8 months before bottling. During this period, periodic bâtonnage is carried out to enhance complexity and texture.



**Alcohol:** 13.5%-14% vol



**Tasting notes:** Straw yellow in colour, with characteristic aromas of pear and chamomile typical of the variety. On the palate, it shows moderate acidity and a round, enveloping body, leading to an aromatic finish.



**Typical pairings:** Starters, white meats, fresh cheeses.

**Top pairings:** Oven-baked sea bream.

**Unusual pairings:** Sautéed asparagus.



**Serving T°:** 7-8°C