



TASTING NOTES

A varietal offering stone fruits, mineral, and loads of freshness. Stainless steel vinification and aging insures the mouthfeel is bright and delicious.

Cantine Povero Roero Arneis

COUNTRY	ABV
Italy	13%
REGION	VARIETALS
Piedmont	Arneis

APPELLATION
DOCG Roero Arneis

WINERY

Grandpa Tumlin planted the first vineyard in 1948, continuing the traditions of his ancestors, whose roots date back to 1837. Since then, Cantine Povero has maintained a constant commitment to responsible viticulture, working in concert with the seasons and inherent strengths of their lands.

More than 150,000 vines in 45 hectares of vineyards sit in full sunlight from dawn until dusk at 322 meters of altitude. Relying on natural, environmentally friendly technologies, the vineyard is cultivated without the use of herbicides and chemical fertilizers.

Cantine Povero believes that their wines are "bottled experiences," meant as a gift to the world.

CULTIVATION

Farmed exclusively from the "Terre del Conte" vineyard. Espalier cultivation, guyot pruning. The yield per hectare is 7,500 kg. Manually harvested.

VINIFICATION

Removed from grape stalks and cooled at 10-12° C. Cold maceration for 10-12 hours, soft pressing at 1 atm. Fermented in stainless steel, temperature-controlled tanks at 15-16° C (with selected yeasts inoculation). Fermented for 15-16 days.

AGING

Aged for 2-3 months sur-lie.