

Cantine Povero

COUNTRY
Italy

REGION
Piedmont

APPELLATION
Roero Arneis DOCG



Roero Arneis 2024

VARIETALS
100% Arneis

VINEYARD PHILOSOPHY
Organic farming

SIZE	ALTITUDE	TERRAIN	SOIL TYPE
50 hectares	322 meters	Hilly	Sandy and clayey

YIELD	DENSITY	CULTIVATION
9,000 kg per hectare	3,500 - 10,000 vines per hectare	Espalier trained guyot pruning

CLIMATE
Cooling breezes and light rains in the spring, hot, humid weather in the summer, thick fog in the fall, and snow in the long winter.

HARVEST PERIOD
Manually harvested during the first two weeks of September.

VINIFICATION
Removed from grape stalk 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).

AGING
Aged for 2-3 months on the lees in stainless steel.

ANALYTICAL DATA

ABV	TOTAL ACIDITY	RESIDUAL SUGAR
13% Alc./Vol.	6.02 g/l	4.30 g/l

TASTING & PAIRINGS
Appearance: Pale straw yellow with greenish tinges.
Nose: Fresh and persistent, with hints of green apple and apricot, lime, and almonds.
Palate: Dry and mineral.
Pairings: Grilled vegetables, cheeses, fresh fish, or Asian dishes.
Serving Temperature: 46-50°F

James
Suckling
90PTS



AVAILABLE FORMATS
750 ml



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