

Cantine Povero

COUNTRY

Italy

REGION

Piedmont



Little Rascal Arneis PolyKeg

VARIETALS

100% Arneis

VINEYARD PHILOSOPHY

Sustainable (Equalitas certified)

TERRAIN		SOIL TYPE
Hilly		Sandy and clayey

YIELD	DENSITY	CULTIVATION
9,000 kg per hectare	5,000 vines per hectare	Espalier trained guyot pruning

HARVEST PERIOD

Hand-harvested, starting in early September

VINIFICATION

After destemming and cooling to 10–12°C, the grapes undergo 10–12 hours of cold maceration, followed by soft pressing at 1 atm and 12 hours of natural decantation. Fermentation then takes place in temperature-controlled stainless steel tanks at 15–16°C with selected yeast inoculation over 15–16 days.

AGING

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

ANALYTICAL DATA

ABV
12.5%

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



AVAILABLE FORMATS

20L



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