

# Cantine Povero

COUNTRY  
Italy

REGION  
Piedmont

APPELLATION  
Roero Arneis DOCG



## Roero Arneis 2025

### 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

### CLIMATE

2025 was warm with beneficial spring rains, and summer heat sped ripening without causing significant stress. The result is a fresh, aromatic Roero Arneis with balanced structure and well-preserved acidity.

### 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.

### FIRST VINTAGE PRODUCED

1964

### 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



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### AVAILABLE FORMATS

750 ml



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