

CAMERANO 1875

VITICOLTORI IN BAROLO



ROERO ARNEIS

GRAPE VARIETY:
100% Arneis

DENSITY:
4800 vines/Ha

YIELD PER HECTARE:
100 Ql/Ha



ROERO ARNEIS

TASTING NOTES:

More or less intense straw yellow color with possible greenish hues; on the nose, the aroma is intense, floral and fruity, pear in particular, characteristic. Pleasantly acidulous, round and harmonious, with a pleasant persistence, savory and dry.

PAIRING:

Delicate dishes, appetizers in general and fish in particular, risottos and white meats.

FORMATS: 0,75 liters

AVAILABLE VINTAGES: 2020

ALCOHOL CONTENT: 13,5%

VINIFICATION SYSTEM: in white: the whole grapes are loaded in the pneumatic press and only the liquid fraction is sent to alcoholic fermentation at a controlled temperature of 17°C after adding selected yeasts. We use only the first 45/50% of the potential must for this Roero Arneis, the remaining 25% is separated and destined to be a table wine

SERVING TEMPERATURE: 10°

AGING: Not expected but thanks to its good structure the wine can resist up to two or three years

PRODUCTION AREA: Roero

VINES AND PERCENTAGES: 100% Arneis

DENSITY: 4800 vines/Ha

EXPOSURE: east west

ALTITUDE: 300 metri sul livello del mare

SOIL COMPOSITION: Loose and basically sandy

TRAINING SYSTEM: Guyot

VINEYARD AGE: 15 years

HARVEST: first ten days of September

YIELD x Ha: 100 Ql/Ha

COLOR: More or less intense straw yellow with possible greenish hues

BOUQUET: Intense, floral, of fruit, pear in particular, characteristic
