

## ROERO ARNEIS RISERVA CANOREI

### ROERO ARNEIS RISERVA DOCG CANOREI

The place name Canorei was already recorded in ancient documents, and as such has achieved the status of Additional Geographic Mention. It is exclusively a Tenuta Carretta “cru monopole”, since the vineyards of the Mention are located completely within the property, on typical Roero soils: sandy and rich in limestone. The wine proudly bears the denomination “reserve” and further highlights the potential of Arneis as a standard-bearer vine and symbol of the territory.

**Vinification:** in the cellar the grapes are gently pressed in a pneumatic press and subsequently cold macerated for 24 hours at a temperature of 10°C.

Fermentation takes place at low temperature (18-20°C) in stainless steel tanks, then the wine ages for at least 12 months in tonneau, kept on the fine lees to increase its aromatic complexity and fullness on the palate.

Ageing is then completed in the bottle for a further 12 months.








**Sensory profile:** a deep straw yellow colour with golden highlights. On the nose the bouquet evokes aromas of vanilla, white flowers, honey and exotic fruit. Warm and enveloping in the mouth, with a good level of acidity that confers freshness and persistence.

**Suggested pairings:** its structure makes it a wine to enjoy throughout the meal, from appetizers to risotto, white meats and fresh or medium-ripe cheeses.

**Recommended serving temperature:** 12-14°C.



Appellation	Grape	Vineyard Area
Roero Arneis Riserva DOCG Canorei	arneis	Ha 2,50
Township	First year of production	
Piobesi d'Alba	1994	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L