

ROERO ARNEIS CAYEGA

ROERO ARNEIS DOCG

Cayega is Tenuta Carretta's present and future: it is balance, complexity, structure and pleasantness. A great interpretation of the potential of a grape symbolic of the territory, expressed in a white wine perfect for any occasion. The vineyards of origin, planted in typical Roero sandy and calcareous soil are, part of the amphitheatre of vines that surrounds the winery buildings.

Vinification: in the cellar the grapes are processed whole with soft crushing in a pneumatic press and cold maceration for 24 hours at a temperature of 10°C.

Fermentation takes place at low temperature (18-20°C) and ageing continues for about 6 months in stainless steel tanks, keeping the wine on the fine lees to increase its aromatic complexity and fullness on the palate. Ageing is then completed in the bottle.

Sensory profile: Straw yellow colour with golden highlights.

On the nose, the bouquet recalls ripe pears and white peaches, hawthorn flowers and acacia honey, with a hint of exotic fruit.








In the mouth it is pleasantly enveloping, full and mineral, with an acidity that gives freshness and a persistent aftertaste.

Suggested pairings: served cold it is a great aperitif. At the table it goes well with appetizers, seafood and shellfish, raw fish, oysters and simple first course, pasta and risotto.

Recommended serving temperature: 9-11°C.



Appellation	Grape	Vineyard Area
Roero Arneis DOCG	arneis	Ha 21,00
Township	First year of production	
Piobesi d'Alba	2004	

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