

# Roero Arneis Camestrì

*Denominazione di origine controllata e garantita*



- **Name** : Roero Arneis Camestrì
- **Type** : Dry White Wine
- **Name of Vineyard** : Camestrì
- **Location and geographical exposure** : SouthEast exposure in Vezza d'Alba
- **Soil** : calcareous and sandy with a 30% gradient
- **Variety** : Arneis 100%
- **Yield/acre** : 9,000 KG of Grapes
- **Training System** : Guyot with fruit bearing canes of 7-9 buds
- **Harvest time** : first ten days of September. Harvested by hand.
- **Vinification Method** : soft crushing of the grapes. Fermentation under controlled temperature for 20 days.
- **Aging** : The wine is kept on the yeast in stainless steel until bottling
- **Color** : straw yellow
- **Nose** : Intense, floral, fruit
- **Taste** : hint of white fruit, minerals and savoury freshness
- **Best with** : appetizers, fish, pasta with vegetable sauces, fresh cheese
- **Serving Temperature**: 10-12 C
- **Storage and Duration** : Horizontal lay down for 4-5 years

