



MARCO PORELLO
AZIENDA AGRICOLA

Name: Camestri Roero Arneis



Style: Dry White Wine

Vineyard: Camestri

Location and Exposure: Vezza d'Alba, SouthEast

Soil: Calcareous and Sandy

Variety: Arneis

Yield per Acre: 9,000 KG

Training System: Guyot

Harvest: Hand-Harvested First Ten Days of September

Vinification: Soft Crushing and Temperature Controlled Fermentation

Aging: Short amount of time in Stainless Steel

Color: Straw Yellow

Nose: Intense Florals and Fruity

Taste: Hint of white fruit, minerality and savory

Serve With: Appetizers, fish, vegetarian pasta, fresh cheese

Storage: Lay horizontal for up to 4-5 years.