

# Roero Arneis Camestrì

*Controlled designation of origin guaranteed*



- **Name:** Roero Arneis Camestri
- **Type:** Dry white wine
- **Name of vineyard:** Camestri
- **Location and geographical exposure:** in the township of Vezza d'Alba. The terrain has southeast exposure.
- **Soil:** calcareous, sandy, with 30% gradient
- **Variety:** 100% Arneis
- **Yield/hectare:** 9000 Kg of grapes
- **Training system:** Guyot with fruit bearing canes of 7-9 buds
- **Harvest time:** the first ten days in September. Harvest by hand with 20 Kg capacity plastic perforated boxes.
- **Vinification method:** soft crushing of the grapes. Alcoholic fermentation under controlled temperature for about 20 days.
- **Ageing:** The wine is kept on the yeast in stainless steel vats until bottling.
- **Color:** Straw yellow
- **Nose:** Intense, floral and fruity
- **Taste:** Hint of white fruit, minerals and savoury, freshness
- **Best with:** Appetizers, fish, pasta with vegetable sauces and fresh cheeses
- **Serve at:** 10°-12° C
- **Storage and duration:** horizontal lay down, 4-5 years
- **Bottle sizes:** 0,75 lt. and 1,5 lt

