

CORNAREA

ROERO ARNEIS CORNAREA D.O.C.G.

THE WINE

Roero Arneis d.o.c.g is made from Arneis grapes, a white, indigenous grape variety, that has existed in the area since 15th century.

The Cornarea winery was the first one to invest in the effort of saving this species of vine that, at the beginning of the 70s.

Colour: straw yellow.

Bouquet: it has an original and intense aroma of white flowers and fruits such as pear, peach, pineapple and passion fruit.

Flavour: the same sensations appear again in the mouth, amplified by a full and harmonic taste deriving from its great structure. The Arneis full body and its persistence make this wine a unique one.

The aftertaste is rich and mineral, thanks to the presence of magnesium, which is to be found abundantly in the Cornarea hill soil. It then blends with the body fruity taste, thus providing Roero Arneis Cornarea a well-balanced elegance.

Serving temperature: 10-12 degrees

THE VINEYARD

Arneis grapes find in the Roero area its best spot, since it is a native vineyard of these difficult hills. This variety had almost disappeared but was recovered and cultivated again on the Cornarea hill.

Vineyard dimension: 11.5 hectares

Production per hectare: 8/8.5 tons

Variety: Arneis (100%)

Graft: Kober 5BB

Plants per hectare: 4000 plants per hectare

Type of cultivation: against espalier, "a Guyot" pruning

Average altitude: 280 m above sea level

Exposure: east, south-east, north-east, west

Soil: sand and ferrous clay, rich in magnesium

Planted in: 1975-1977

GASTRONOMY

It is an extremely versatile wine: a perfect aperitif, it perfectly matches cold and warm entrées, tasty first dishes such as risotto with asparagus saffron or parmesan cheese, pasta with pesto or with mushrooms. It also suits cheeses, especially the medium seasoned ones, such as Robiola di Roccaverano. It is also excellent with white meats and fish: oysters, risotto with crayfish, while sushi and sashimi enhance its harmonic, elegant and refined taste.

