



CASCINA
DEL POZZO

Roero Arneis

GRAPE VARIETAL	Arneis 100%
PRODUCTION AREA	Castellinaldo – Roero
SOIL	sandy, with low percentages of silt and clay
EXPOSURE/ ALTITUDE	280-330 m
GROWING/PRUNING	Guyot vertical trellis
DENSITY	4,500-5,000 vines per hectare
YIELD PER HECTARE	70 hl
HARVEST	manual, early September
VINIFICATION	soft pressing; alcoholic fermentation in controlled temperature stainless steel; frequent délestages and pressing; maximum regime 17° C; protection from oxygen
AGEING	6 months in stainless steel with periodic batonnages
BOTTLES PER YEAR	30,000
SERVE WITH	fish dishes, delicate antipasti, vegetables au gratin, fresh cheeses



TASTING NOTES

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CASTELLINALDO | PIEMONTE | ITALIA