



TENUTA CARRETTA  
PIOBESI D'ALBA  
*Tenuta Carretta*

## Roero Arneis *Cayega* 2008

### *Story of the Wine:*

*The name Cayega refers to a small cliff near Portofino on the Ligurian coast. Arneis (the Piemonte dialect word for a tool) is the local grape variety and Roero is the name of the district that the wine comes from. Until the 1960's and 70's, the Arneis variety was slowly dying out. It had usually been planted in amongst the nebbiolo vines and was added to the nebbiolo based wines such as Barolo and Barbaresco to soften their character. However, after the revival it is now beginning to find its metier, not in the heavy, clay soil of Barolo or Barbaresco but in the lighter, sandy soils of the Roero district across the Tanaro River, to the north west of the town of Alba. Tenuta Carretta is one of the most important producers of this variety.*

**Grape(s):** 100% Arneis

**Area:** The vineyards are in Piobesi d'Alba on the Carretta estate a few kilometres north west of Alba.

**Av. Age of Vines:** 25 years old

**Vines Density:** 4,500 vines per ha.

**Training System:** Guyot

**Yield:** 60hl./ha.

**Harvest:** Early September for 10 days.

**Vinification:** After a soft pressing it is fermented at 16 - 18 °C in stainless steel vats for 12-15 days. There is a partial malolactic fermentation.

**Ageing:** It is aged in stainless steel vats until its release in the February after the vintage.

### **Descriptions for Wine List**

- A typical full flavoured creamy, scented nose with the classic citrus twist on the finish that gives it elegance and tone.
- An indigenous grape from Piemonte that illustrates the diversity and excitement that is so characteristic of Italian wines. A typical full flavoured creamy, scented nose with the classic citrus twist on the finish that gives it elegance and tone.
- A variety that was, rescued from near extinction in the 1960s and is now taking its rightful place in the range of diverse and exciting varieties that only Italy is able to bring us. A typical full flavoured creamy nose and with the classic citrus twist on the finish gives it elegance and tone.

