

Tenuta Carretta – Cayega – MAGNUM | Roero Arneis DOCG (Piemonte) Italy – 2025

Vinification

This wine ages 6 months in stainless steel barrels. After the alcoholic fermentation, this wine remains in contact with its sediment for a short time to increase the complexity as well as the aromatic quality. Depending on the quality of the harvest year, he stays in contact with his grape skins for a shorter or longer period. Once the wine is cleared, it is bottled. After just a few weeks, the wine is ready for consumption.

Taste

Golden yellow color with green reflections. Aromas of pear, melon and white peach, both in the nose and in the mouth. The taste is round and fruity, with a fresh final.

Food pairing

Shellfish | Fish dish - cold | Crab | Cheese - Raclette | Charcuterie | Crustacea

General information

Type: White wine

Grape varieties: Arneis

Viticulture: Traditional

Storage (years): + 2-3

Serving temperature: 8-10 °C

