



VINITY

WINE COMPANY

Cascina Ca' Rossa Roero Arneis "Merica"

Appellation: Roero Arneis DOCG

Type: White, dry

Varietal: 100% Arneis

Certified Organic

Arneis is an autochthonous *Piemontese* vine originally from Roero.

Tasting Notes

Color: Straw yellow with greenish reflections.

Bouquet: Floral and fruity with soft hints of white and yellow flowers and notes of peach, melon and papaya.

Taste: Pleasantly dry with fine, light fruit. The most distinctive feature is the wine's minerality. The finish is pleasant with a slight bitter-nut note.

Alcohol: 13%.

Serving Temperature: 8-10° C (46-50° F).

Food Pairing

Excellent as an aperitif. Goes very well with fish appetizers, vegetable soups and seafood first courses. Also try it with *tomini*, grilled *Robiola* cheese pizza or sandwiches, or a fresh cheese platter.

Vinyard Notes

Production Area: Canale d'Alba, Piemonte.

Elevation: 200-250 meters (650-820 feet) a.s.l.

Exposure: South, southwest exposure.

Soil: Sandy with traces of marl.

Cultivation system: Guyot.

Winemaking Notes

Harvest: Manual harvest in the first ten days of September.

Aging: Is done in stainless steel vats followed by two-months in bottle before release.



Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorocru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.