



VINITY
WINE COMPANY

Giacomo Fenocchio

Roero Arneis

Overview

- The lone white in the Fenocchio range — and proof that Barolo discipline translates. From 1.5 hectares in Monteu Roero, across the Tanaro river from the Langhe, Claudio Fenocchio crafts a fresh, precise Arneis: gently pressed, cold-settled, and fermented cool in stainless steel to preserve the variety's delicate florals. The hills here carry serious history — the castle of Monteu Roero hosted Emperor Frederick Barbarossa and his court in the winter of 1158, reputedly on the strength of the local wine.

Appellation: Roero Arneis DOCG

Type: Dry, white

Varietal: 100% Arneis

Winemaking and Vineyard Notes

Vineyard site: Monteu Roero

Vineyard Area: 1.5 Hectares

Soil: Calcareous, clay, soil of medium texture.

Altitude: Hilly zone at around 300/350 meters a.s.l.; Southeast exposure.

Vine Age: 10/15 years.

Harvest: Mid-September.

Vinification: The grapes are gently pressed and then the wine-must obtained is refrigerated in stainless steel vats to allow the lees to settle. After 24-36 hours the juice is separated from the lees and fermented at a controlled temperature. Bottling is done in sterile conditions.

Aging: In stainless steel tanks and matured in the bottle.

Production: 12,000 bottles a year.

Tasting Notes

Color: Light hay yellow loaded with greenish reflections.

Bouquet: A soft, complex, and inviting fragrance of broom flower, chamomile, white orchard fruit, and Alpine herbs.

Palate: Pleasantly tangy, full, and very persistent — creamy in texture yet driven by refreshing acidity, with green apple and stony mineral notes carrying through a long, quenching finish.

Alcohol: 13.5%.

Total Acidity: Approx. 5.8-6.3 g/L.

Serving Temperature: Chilled 10/12° C (50°/54° F)

Food Pairing

A natural aperitivo, and lovely at the table with prosciutto and melon, vitello tonnato, grilled fish, seafood pasta, saucy white-meat dishes, and fresh cheeses. Its tangy freshness also cuts nicely through fritto misto.



Giacomo Fenocchio. Since 1864, at five generations of Fenocchios have farmed the heart of Barolo from their home in the Bussia of Monforte d'Alba — a cru so intertwined with the family that locals say the Fenocchios are the Bussia. When modernism swept Piedmont, Claudio Fenocchio never wavered: native yeasts, long macerations up to 90 days, aging only in large Slavonian casks. From 14 hectares across four great crus — Bussia, Cannubi, Villero, and Castellerio — come Barolos of crystalline terroir clarity, ranked among Italy's finest. Radical traditionalism, sensibly priced, with truth in every glass.