

ROERO ARNEIS

Piedmont Wine was very excited to find one of our favourite producers making a white Roero Arneis wine. We are delighted therefore to add this Cossetti Roero Arneis wine to our listing. The Arneis grape, from which the wine is made, has a very delicate skin and is very difficult to grow. The varietal had almost disappeared in the first half of the last century as wine growers replaced it with the more resilient red grapes. Only a few Arneis vines survived to produce small quantities of grapes that were used in blends with the red wines to lighten their tannins. The word Arneis in Piedmont dialect means "little devil" or "rascal" or "whimsical". Most likely the word alludes to the stubborn, difficult nature of the grape and to the whimsical fact that in ancient times a few Arneis grapes were planted among the red grapes because the early ripening, sweet Arneis vines protected the red grape harvest from attack by wasps. The Arneis vines originate from the steep Roero hills north of Alba where it is being grown once more and has recently been awarded a coveted D.O.C.G. status. The wine gets many of its very particular characteristics from the sandy soils rich in the marine deposits left behind 12 to 15 million years ago, in which grows. Originally produced as a sweet white wine we found some references to the fact that in the 1600's it was considered to be a good wine for women as it "softened their temperament", very Italian! Times have changed and in this case we believe for the better as Roero Arneis wines are now enjoying increased interest being produced as a dry white wine. Cossetti Roero Arneis manages to combine good body with crispness and freshness. It has a nose of fruits and flowers but also it has scents of minerals [from the terroir]. We find that it's quite difficult to accurately describe the deeper taste sensations, "honey like but without the sweetness" is the best we came up with. It is a wine with an extra layer of aromatic subtlety, unusual in a white wine.

Note that Roero Arneis should not be confused with wines using only the "Roero" designation as they are red wines produced from Nebbiolo grapes from the same region.

The Cossetti Roero Arneis is produced from the best grapes of a vineyard in Canale d'Alba. It is a dry white wine with a marked personality. The grapes are harvested by hand and gently transferred in small crates to the cantina for soft pressing. Fermentation takes place in steel tanks at a controlled temperature of 15° - 17°C. until all the sugar has been exhausted. Malolactic fermentation is avoided to preserve the freshness of the scents. The wine has a bright straw yellow colour with lively greenish reflections. It has a fine, elegant nose with hints of fresh flowers, fruit and hazelnuts. It is a well balanced wine which rewards with a remarkable persistence in the mouth.

PRODUCER	Cossetti
Variety of grape	100 % Arneis
Production area	Canale d'Alba
Appellation	Roero Arneis
Alcohol Volume	12.5%
Soil	Clay and limestone
Harvesting	September
Fermentation	8 - 10 days
Ageing before release	4 months in bottle - drink within 2/3 years
Bottling	June
Serving temperature	10°C
Food Pairing	Great with fish, white meat, antipasti and pasta dishes. Or can be served chilled as an aperitivo

