

POGGIO DI CARO

Roero Arneis 2024

WINEMAKER'S NOTE

COLOUR: pale-yellow with golden hues.

NOSE: appealing, fragrant with special scents of apple, pear, camomile, tropical fruit and fresh mineral character. Interesting and typical Arneis grape aromas..

PALATE: fresh, dry, delicate, harmonic and pleasantly fruity, smooth with a medium body and mineral pleasant aftertaste. Perfect affinity Nose-Palate.

FOOD PAIRING

It pairs with rice or pasta in light sauces, fish or white meats. Also excellent as an aperitif.

CHARACTER

| | | |
|--------|-------------|-------------|
| Young | ○ ● ○ ○ ○ ○ | Aged |
| Light | ○ ○ ○ ● ○ ○ | Full bodied |
| Sweet | ○ ○ ○ ○ ○ ● | Dry |
| No oak | ● ○ ○ ○ ○ ○ | Oak |

Serving temperature
8 - 10 °

Wine maker
Paolo Giacosa

Growing area
Canale

Grapes
100% Arneis

Harvest
100% manuale in cassa
Alcohol
13,5%



GRAPES HANDLING

Grape bunches are hand-sorted on a vibrating table and chilled with carbonic snow to avoid oxidation and reduce considerably the use of sulphur and softly pressed. This process is "100% screw conveyor free" to handle grapes as gently as possible.

WINE MAKING

A part of the must is chilled and kept in an inert environment (nitrogen). This step lasts for 12 to 15 hours at 8-10°C (cryomaceration). Then the fermentation takes place in stainless steel vats at controlled temperature.

OAK REFINEMENT

Is refined only in bottle for about 3 months before realising.

Cellaring
2 - 3 years

Exposure
S, SO

Vines age
10 - 25 years

Soil
Sandy-loamy

Training system
Guyot

Farming practices
Sustainable

VINTAGE 2024

The year 2024 will be remembered as one of the rainiest in recent years. Following a mild winter with good water reserves, spring saw rapid vegetation growth. The rest of the season was characterized by abundant rainfall and balanced temperatures. The harvest took place in more traditional times and was interrupted by heavy rains, requiring special attention for the later-ripening grapes. Our harvest began on August 19 with Alta Langa and concluded on October 13 with Nebbiolo grapes for Barolo.

THE DIFFERENCE IS

Poggio di Caro is a faithful representation of the sandy soil of the Roero area. Crispy, fruity, and very enjoyable, it represents the younger side of the UNESCO area site of south Piemonte. Poggio di Caro is a white wine with a gentle fascinating character.