# Tenuta Carretta - Cayega | Roero Arneis DOCG
# Italy (PIEMONTE) — 2023

## Domain
### Tenuta Carretta

This domain has been owned by the Miroglio family since 1985 and also owns an industrial textile group.

Its surface covers 65 hectares and is part of an exceptional area declared a UNESCO World Heritage Site. The family also owns 2.6 hectares of vineyards on the prestigious Cannubi Hill (Barolo).

The name Carretta is derived from the word "car", which means stone. This has ensured that the name Carretta was given to the nearby chalk bank that lies on the surface near the entrance and extends no less than a kilometer far to the east.

## Vinification

Cayega is Tenuta Carretta's present and future: it is balance, complexity, structure and pleasantness. A great interpretation of the potential of a grape symbolic of the territory, expressed in a white wine perfect for any occasion. The vineyards of origin, planted in typical Roero sandy and calcareous soil are, part of the amphitheatre of vines that surrounds the winery buildings. Vinification: in the cellar the grapes are processed whole with soft crushing in a pneumatic press and cold maceration for 24 hours at a temperature of 10°C. Fermentation takes place at low temperature (18-20°C) and ageing continues for about 6 months in stainless steel tanks, keeping the wine on the fine lees to increase its aromatic complexity and fullness on the palate. Ageing is then completed in the bottle.

## Taste

Straw yellow colour with golden highlights. On the nose, the bouquet recalls ripe pears and white peaches, hawthorn flowers and acacia honey, with a hint of exotic fruit. In the mouth it is pleasantly enveloping, full and mineral, with an acidity that gives freshness and a persistent aftertaste.

## Food pairing

Oysters | Risotto | Crustacea | Pasta with crustacea | Aperitif

## General information

Type: White wine

Grape varieties: Arneis

Viticulture: Traditional

Storage (years): + 3-5

Serving temperature: 8-10 °C

Taste profile: Round smooth