

CERETTO

Arbarei *Langhe Bianco d.o.c.*



VINEYARD

Location: Albaretto Torre (CN)

Hectares (estate-owned): 2.7

Altitude: 630m a.s.l.

Facing: south

Soil: 12% clay, 31% silt, 57% sand; pH 7.9

Year of planting: 1995

VINES

Grape-variety: 100% Riesling Renano

Stock: SO4, Kober 5BB, 420 A

Plants per hectare: 4300

Buds per hectare: 36000

1st year of production: 1997

VINIFICATION

Traditional off-the-skins vinification, with just a brief maceration on the skins for 30-40% of the grapes.

The fermentation takes place in steel at 18°C, with the help of selected yeasts. After racking, SO₂ is added to prevent the malolactic fermentation, and the wine is left on its fine lees for around 3 months. Further refining for approximately 4 months in steel is then followed by cold stabilization and bottling.

WINE

A lovely straw yellow color with greenish highlights. Fruity, intense nose showing apricot and apple, as well as slight mineral undertones that promise interesting development. An acid opening dominates in the mouth, with decidedly fresh sensations gradually making way for a full body and big structure.

BOTTLES PRODUCED: 12.000

NOTE

Ceretto acquired around 3 hectares alongside Relanghe's hazelnut grove, with the aim of reclaiming an area which had been left practically uninhabited by the exodus of the '60s towards the more profitable valley. The land lies at an altitude of around 600 meters on the border between Sinio and Albaretto Torre (which is where its name in the Piedmontese dialect comes from: Arbarei). After fashioning a series of terraces to limit the difficulties caused by the steep gradients, this plot of land has been given over to the growing of Riesling Renano, the vine that manages more than any other to make the most of the considerable variations in temperatures between the day and the night when the grapes are ripening in late summer and early fall.

PAIRING SUGGESTION

fish, white meat, pasta/rice dishes with vegetable sauces