


WINE STORY

In 1967 Alfredo Currado, enologist and owner of the Vietti winery in the mid-20th century, was the first to re-introduce Arneis during a time when the grape was being abandoned due to its difficult nature or was often used for blending. It was also known as "Nebbiu Blanc" or white Nebbiolo up until this point in time. Today Alfredo Currado is fondly known as the "father of Arneis" and in the half century since then, Arneis has spread to around 2,400 acres of vineyards, mostly in Piedmont.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Santo Stefano Roero (province of Cuneo)
ELEVATION:	
SOILS:	
TRAINING SYSTEM:	
FARMING PRACTICES:	Practicing Organic
AGE OF VINES:	~35 years (planted ~1983)
YIELD:	
GRAPES:	100% Arneis
TYPE OF YEAST:	Natural
POST-FERMENTATION PROCEDURES:	Remains on the lees until just before bottling
SECOND FERMENTATION:	No, but retains some effervescence from initial fermentation
MALOLACTIC FERMENTATION:	No
FILTRATION:	
AGING CONTAINER:	Stainless-steel tanks
AGING TIME:	
BOTTLE AGING TIME:	
PRODUCTION:	
VEGAN:	Yes

PRODUCER PROFILE

Winery Owner(s):

The Krause Family

Winemaker:

Luca Currado Vietti

Winery Founded:

1873

Region:

Piedmont

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	6 g/l
RESIDUAL SUGAR:	2 g/l	EXTRACT:	18 g/l