

Good Taste Book

2010 Vietti Arneis “Roero”

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In the Barolo village area of the Piedmont region the local word for arneis translates to “little rascal,” which means this grape is a challenge to grow, so much so that this varietal almost faced extinction at one point. In the 1980s, the grape resurfaced and producers cultivate yields resulting in a dry, lively wine. This particular bottle shows lots of mineral and stone tasting components from the sandy, limestone and clay soils in the area. It has a slightly viscous mouth-feel that tastes like biting into a fresh white peach and the juice runs down your chin, though this wine is not sweet. Arneis is often called “white nebbiolo” and is sometimes added to

nebbiolo blends to help soften the big palette of the red wine. This wine should be enjoyed best when it is young and fresh. Think seafood, patios and sun-soaked summer days for imbibing this Arneis.

The [George’s Distributing Crush](#) hosted in Missoula on May 4, 2012, is responsible for several of my latest posts. I attended the Italian Wine Seminar which was led by four import companies from around the country. For this particular wine, Carrie Omega of [Dalla Terra Imports](#) led the discussion.—Jennifer Malesich

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