

ARNEIS

Variety of unknown origin which belongs to the Piedmont and Liguria Bianchette group.



Ampelographic characters: the bud has a greenish-white downy apex, medium-sized, orbicular or pentagonal in shape; the leaves have three or five lobes. The petiolar sinus is open and U-shaped. The underside is arachnoid on the edge and slightly bristly on the main veins, which show a pink tinge at the base. The cluster is medium- or medium-small-sized, conical, cylindrical or pyramidal with one or two wings, and compact. The medium-small, ellipsoidal or spheroidal berry has a pruinose skin the flesh bears a neutral flavour.

Cultural aptitude: vine of good vigour, with an upright growth habit. It prefers hilly soils of medium or light texture, dry, but not too hot.

Training system and pruning: it prefers training systems with mixed pruning, but it can be conveniently conducted with spurred cordon.

Bud-burst period: average.

Ripening period: average-early.

Yield: good and regular.

Susceptibility to diseases and adverse conditions: it is susceptible to powdery mildew; the sensitivity to other diseases is normal.

Enological potential: it gives wines of a pale straw-yellow colour, with a pleasant floral-fruity scent, savoury, with good acidity, to be consumed young. It is also used for Charmat and Champenois method sparkling wines and for dessert wines.

Clones in propagation: Arneis VCR1, VCR2, VCR4, CVTCN15, CVCTN19, CVCTN32.



CULTIVATED AREA IN ITALY

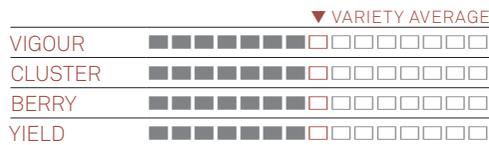
YEAR	1970	1982	1990	2000	2010
HECTARES	49	82	510	746	603

ARNEIS

VCR1

Origin:
Monteu Roero (CN)

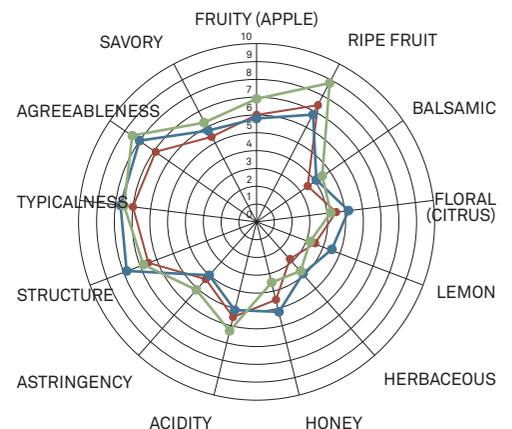
Registration year: 2000



Enological potential: it gives wines with a good structure, savoury, with a pleasant, not too intense fruity taste.

SENSORY ANALYSIS

● Variety average ● VCR1 ● VCR2

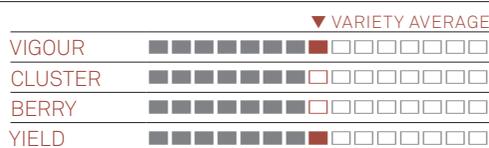


ARNEIS

VCR2

Origin:
Monteu Roero (CN)

Registration year: 2000



Enological potential: it gives fairly acidic wines with a good structure and floral scents. Suitable for production of sparkling wines.

ARNEIS
VCR4

Origin:
Monteu Roero (CN)

Registration year: 2002



	▼ VARIETY AVERAGE									
VIGOUR	■	■	■	■	■	■	■	■	■	■
CLUSTER	■	■	■	■	■	■	■	■	■	■
BERRY	■	■	■	■	■	■	■	■	■	■
YIELD	■	■	■	■	■	■	■	■	■	■

Enological potential: it gives wines with above-average acidity and structure, very typical with predominant floral hints. Ideal for the production of sparkling wines.

SENSORY ANALYSIS

— Variety average — VCR4

