Cornarea

Piedmont, Italy



Profile

The Cornarea wines are the result of a precise choice: to reinforce the historic relationship between local wines with their territory. Cornarea was founded in 1975 by the Bovone family when 12 hectares of a single, ancient hill—comprised of a 30-million-year-old former seabed rich in marine fossils and magnesium—was planted with Arneis grapes. Long ago, Gian Piero figured out that reductive, anaerobic winemaking was the key to vinifying Arneis ultimately giving new life to this challenging, indigenous wine by highlighting its saline minerality and ageability.

Details



Arneis



Miocene seabed and sand



11.5 ha



45-year-old vines



Arneis

At the Cooperative Nursery in Alba the Arneis cuttings are called "Arneis di Cornarea" because if it were not for the plantings at Cornarea, the variety might be extinct today. Coming from the Piemontese phrase for "little rascal" the name Arneis says a lot about the difficulty of growing and managing this variety. But, in the hands of an organic farmer, and when planted on steep slopes in Magnesium-rich, sandy soils, the beauty of this grape comes out.

Winemaking for Piero and Gian Nicola Bovone is well defined: delicate and precise. The fruit is whole-cluster pressed and the juice is sent to pressurized fermentation tanks where it can ferment in an oxygen-free environment. The fundamental tactic of anaerobic fermentation is key to unlocking the seas-spray and mineral qualities of the wine.

Straw yellow in color the wine has an original and intense aroma of white flowers and fruits such as pear, peach, pineapple, and passion fruit. These follow through across the palate, amplified by a pairing of body and bright acid marking the telltale characteristic of the wine: full-bodied persistence. The finish is clean and mineral.

Finer Points

- > 3,500 cases produced on average
- > 100 cases imported
- > Ages gracefully for decades
- The prototypical Arneis



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