PESCAJA

Roero Arneis

VARIETY ORIGIN:

Roero. Sandy soil

VISION:

Fresh and fragrant, simple and well balanced

PRODUCTION TECHNIQUE:

white vinification with small percentage of iced CO2 maceration.
Fermentation made in iron tanks.

ORGANOLEPTIC SENSATION:

range of colours from sunny yellow to skinny green.
Strong taste and smell but easy and clean as a grape just harvested.