

PESCAJA®



SOLE •

• ANIMA



CUORE

ROERO ARNEIS



ROERO ARNEIS docg

100% 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.