



METODO CLASSICO ROERO ARNEIS DOCG RITASTÈ

100% Arneis

The grapes are hand-picked and collected in 20 kg crates. They are very gently crushed and then vinified in steel tanks at about 15°C.

Following refermentation in the bottle at constant temperature, the wine remains on its lees for at least 40 months with lengthy riddling.

Disgorgement is carried out without the addition of liqueur d'expédition, so that the character of the base wine can find pure expression.

