



ROERO ARNEIS DOCG BRICCO DELLE PASSERE

Mostly sandy soil with presence of calcareous marls and average slopes

100% Arneis

The harvest takes place in the second half of September. Grapes are selected, hand-picked and placed in 20 kg crates. The grapes are kept at very low temperatures to extract the best aromas from the skin with a sole must obtained through natural drainage. Fermentation with indigenous yeasts takes place in steel tanks at a constant temperature of 15° C. The wine matures 'sur lie' for 10 months, to increase structure and aromatic complexity.

