



GRAPE

Arneis.

SOIL

Marls and sand.

VINIFICATION

The grapes are hand-picked and collected in baskets, then pressed intact. The must starts its fermentation without clarification, it ferments for 15 days at low temperatures. After a decant, we do the **batonnage** for two months in a strongly reductive environment. In the first months of the years is clarified and bottled.

REFINEMENT/MATURATION

A few months in stainless steel vessels and a few months in the bottle.

TASTING

Pale straw-yellow with green shadows, floral aromas typical of the grape. Good sapidity and balanced acidity, meant to be drunk young.

PAIRINGS

A wine which goes well with aperitivi and poultry, like coniglio alla ligure or galletto, candied fruits and hazelnuts salad.



TERESA SORIA

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