

Cascina Vengore - Sanrome Arneis Terre Alfieri DOCG Arneis Italy (PIEMONTE) —

Domain

Cascina Vengore

The domain is located in Northwest Italy, Piemonte, between Asti and Alba. It covers 26 hectares, including 16 hectares of vineyards. The 3 brothers Daniele, Alessio and Luca work the land tirelessly, always respecting biodiversity and following the natural rhythms of time and the seasons. They make the most of all that nature offers them: from the natural water sources that seep into mineral-rich rocks and the woods that offer rest to birds to the bunches of ripe grapes, ready to be transformed into elegant and exquisite wines.

Vinification

Traditional vinification with a focus on freshness, grape and terroir expression. Cold maceration for 12 hours. Fermentation at 15°C for 15 days. Aging for 4 months, sur lie, in stainless steel tanks.

Taste

Brilliant yellow colour, with fresh, minerally aromas evoking notes of white peach, citrus and grapefruit. Striking freshness and a subtle sapidity on the palate. The slight almondy note in the finish is typical of the grape variety.

Food pairing

Tapas | Carpaccio | Vegetarian dishes | Fish - carpaccio | Aperitif | Cold dish

General information

Type: White wine

Grape varieties: Arneis (100%)

Viticulture: Organic

Storage (years): + 1-2

Serving temperature: 8°C

Taste profile: Mineral acidic

