Wijnfiche

Cascina Vengore - Sanrome | Arneis Terre Alfieri DOCG | BIO Arneis Italy (PIEMONTE) — 2025

Domain

Cascina Vengore

Cascina Vèngore is a 26-hectare estate in the heart of Terre Alfieri, between Asti and Alba in Piedmont, between Roero and Monferrato. The winemaking project was established in 2012, driven by the Povero family's desire to bring abandoned land back to life. Today, it is led by young winemaker Lucrezia Povero, who, together with her sisters Maurizia and Letizia, tends the vineyards with the utmost respect for nature. The estate forms a natural amphitheatre, where springs seep through mineral-rich rocks, forests provide shelter for birds and ripe bunches of grapes await their transformation into elegant and refined wines.

Vinification

Traditional vinification focused on freshness and the expression of the grape and terroir. Following gentle pressing, the wine undergoes a 12-hour cold maceration. Fermentation takes place over 15 days in temperature-controlled tanks at 15 °C. The wine is then aged for 4 months on the lees in stainless steel tanks.

Taste

Brilliant yellow in colour, with fresh, mineral aromas reminiscent of white peach, citrus and grapefruit. Remarkably fresh and subtly juicy on the palate. The delicate almond note on the finish is characteristic 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): + 2-3
Serving temperature: 8 °C
Taste profile: Mineral acidic

