



CASCINA CHICCO
azienda agricola



ARCASS

Date of harvest: After an initial harvest mid-September, from which the grapes are used in the production of Roero Arneis, 4 - 5 bunches are left per vine to continue to mature until mid- to late October.

Wine-making: From October to December, the bunches are left to dry on gratings, and are pressed and fermented before maturing small wooden casks for one year.

Tasting notes: The color is a beautiful goldamber. On the nose it has a clear aroma of dried fig and dates, honey and citrus fruits. The taste is supple and the fine sugar concentration pleasing.

Recommended serving temperature: recommended with cheeses while served at a temperature of 17° C; or with cookies, biscotti, and chocolate at around 12 - 13° C.

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