

CASCINA
LANZAROTTI
1883

I TERROIR

Soeli

ROERO ARNEIS
docg

Metodo Classico

Extra Brut

VINEYARD

Grape variety: Arneis

Municipalities: Monteu Roero and Veza d'Alba.

Soil: Sandy.

Altitude: 250 meters.

Vineyard's age: about 20 years.

VINIFICATION

Fermentation: Steel tanks and temperature controlled at 17/18°C for 10/15 days.

Refining: Steel tanks, "sur lies" and "batonnage" at least 3 months.

Tirage: In march-april of the year following the harvest.

Aging in bottles: 30 months "surlies".

Type: Extra Brut.

Lifetime: 10 years.

ORGANOLEPTIC PROFILE

The perlage is fine and persistent, the color is yellow pale intense. The fresh aroma recalls the yeast of bread crust and dried flowers. In the mouth it is very fine, fresh, dry and persistent.

Temperature service: 8/10°C.

Available format: 0.75 l, 1.50 l.



Az. Agr. CASCINA LANZAROTTI s.s.a.
cascinalanzarotti.it

Frazione Sant'Anna Ferreri, 18, 12040 Monteu Roero CN - Italia
P.I: 00711650044 SDI: 5W4A8J1

Tel: +39 0173 978127 info@cascinalanzarotti.it