

Rocheta

WHITE WINE

A delicate wine with a dry feel, the acidity strongly salified, obtained by a soft vinification and fermentation in steel, ready to drink after ageing in the bottle.

Wine Name: Rocheta.

Grapes used: 70% Trebbiano di Lugana, 30% Chardonnay.

Alcohol: 13°.

Soil: calcareous - clayey.

Production area: Lombardy (Lombardia).

Refinement and evolution: in stainless steel barrels.

Serving temperature: 7 - 8° C.

Food Combinations: meats, steamed or grilled fish.

