

Name white wine **ORO**

Comes from grapes selected Arneis and united in an exciting match: the exuberance and grace to create a wine of great emotion, vibrant and velvety.

Production area

Castagnito, in the Roero

Altitude: 300 mt.

Exposure: North east

Earthly: Clayey sandy

Vineyard: 50% Arneis-50% Favorita

Wine Characteristics

Pale straw yellow; delicate nose with grassy overtones; rounded, dry taste, with a nice sharp streak and bitterish finish.

Gradation:12%.

Sugar: 3 gr./lt.

Acidity: 5,20 gr. / lt.

Serving temperature: 8-10 ° C

Best with:

An outstanding aperitif, it also goes nicely with starters and finish.

Optimal age for consumption:1-2 years

Processing:

Soft crushing, cold maceration, fermentation at a controlled temperature of 18-20°C, light clarification, cold stabilising, sterile filtering for bottling.



AZIENDA AGRICOLA MASSUCCO F.LLI
Via SERRA, 21/C 12050 CASTAGNITO CN ITALY

Tel: +39-0173-21890

Email: export@massuccovini.com

www.massuccovini.com