FRASCA

LA GUARAGNA



SÈJ

MONFERRATO D.O.C. BIANCO

Grape variety 85% Ameis, 15% Rhine Riesling

Vineyard Guaragna estate, municipality of Nizza Monferrato

Soil sand and river pebbles, high concentration of sodium and minerals

Vinification delicate pressing, weekly bâtonnages from the end of fermentation until February for complexity

Aging steel tanks, period of rest in the bottle

Longevity impressive youthful expressions, but we expect interesting evolutions for 4-5 years

For US it combines the aromas of Arneis (peach and white flowers) with the freshness of Riesling

On the label flashes of the Guaragna starry sky on summer nights