FRASCA

LA GUARAGNA



TARDOCHÉ

PIEMONTE D.O.C. RIESLING

Grape variety 100% Rhine Riesling

Vineyard Guaragna estate, municipality of Nizza Monferrato

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

Vinification delicate pressing, slow fermentation at a controlled temperature between 13 ° C and 16 ° C

Aging static refinement in steel tanks, period of rest in the bottle

Longevity shows elegance and balance from an early age, saving some delightful surprises for 8-10 years

FOr US the dream of bringing the Marin (the wind blowing from the sea) into this wine for marked salinity and crispness

On the label "La via del sale" (the Salt Road), an historical route crossing over the Ligurian Appennines and beneath the Guaragna estate