

Ca' Viola

Sirena Langhe Arneis DOC

"Sirena" is an anagram of the word "Arneis", the grape used to make this vibrant and refreshing white wine. Sirena also means "mermaid" in Italian.

Fermentation: In temperature-controlled stainless steel 10-12 days?
Aging: 4-5 months "sur lie" ?in stainless steel.

Grape varieties 100% Arneis

Tasting notes

The color is a pale straw yellow, with greenish reflections. On the nose an intense bouquet of wild flowers (chamomile) and notes of white fruit. Suggested serving temperature: 10-12° C.



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