

# Rocheta

White wine made from white grapes.

**The scent recalls white flowers and white pulp fruit, peach, with a hint of honey. Upon tasting, we confirm what is felt on the nose with a fresh and mineral impact that intrigues the second sip.**

**Denomination:** Rocheta.

**Grapes:** Trebbiano di Lugana or Turbiana and Chardonnay.

**Alcohol by volume:** 13°.

**Soil:** Clayey/calcareous.

**Production area:** Lombardy, Desenzano del Garda and Sirmione.

**Vinification and aging:** Fermentation and aging in steel.

**Serving temperature:** 7° - 8° C

**Pairing:** Aperitif, light lunches and dinners, appetizers, delicate raw fish, sushi, fish first and second courses with delicate preparations.

