



Cascina Val del Prete "Bizzarro" Vino Bianco

Appellation: Vino Bianco

Type: White, dry

Varietal: 100% Arneis

Certified Organic

Bizzarro is a dry, refreshing, textured and clean orange-style wine made from Arneis that has been macerated on the skins for one-and-a-half days.

Tasting Notes

Color: Straw yellow with greenish hues.

Bouquet: Floral scents with aromatic notes.

Taste: A dry, refreshing white wine with notes of fresh pear and apricot, as well as a touch of hazelnut. Soft with a persistent finish.

Serving Suggestion: Drink it out of a large glass at 12-13° C (53-55° F).

Food Pairing

Excellent with seasoned cheeses, white meat and fish dishes. Excellent with dishes of the Cuneo cuisine and the Langhe region. Also, good with pasta served with garlic and olive oil, Calamari and Waldorf Salad. Lends itself well to appetizers and starters.

Vineyard Notes

Production Zone: Priocca, Cuneo.

Vineyard: The Luèt vineyard. The vineyard is bio-dynamically fertilized.

Soil: Clayey with sandy veins, alkaline pH

Elevation: 250 meters (820 feet) a.s.l.

Exposure: East and west.

Vine age: 20+ years old.

Density: 5,000 vines per hectare.

Training System: Vertical trellised.

Pruning: Guyot.

Winemaking Notes

Harvest: Mid-September, by hand.

Vinification: A 1 1/2-day maceration on the skins. Fermentation and malolactic occur in French oak barrels.

Ageing: It rests on the yeasts (lees) for 7 months, then 3 months in the bottle.



Val del Prete (Valley of the Priest) is thought to have come by its name when around 1850, the Abbot Felice de Grèsy was forced to reside here in exile. In 1977, the property was purchased by Bartolomeo Roagna of Priocca d'Alba who then planted the first vineyards of Barbera and Nebbiolo in the amphitheater around the farmhouse and sold grapes and bulk wine. In 1995 Bartolomeo's son Mario, supported by his wife Maria Carla, took over the reins of the farm. He decided to move exclusively to viticulture and the production of quality wines. He also chose to move to natural agriculture and to bottle his own wines. Since 2013, the current 10 hectares of vineyards cultivated in Arneis, Barbera and Nebbiolo are certified organic. In 2010, Mario and Maria Carla's son, Giovanni started managing the family business, bringing youth and new enthusiasm into the process. Mario is still quite involved.