



Cascina Val del Prete Roero Arneis "Luèt"

Appellation: Roero Arneis DOCG

Type: White, dry

Varietal: 100% Arneis

Certified Organic

Luèt means "small wolf" in the Piemontese dialect is made from Arneis, the native grape from Roero. Luèt is made in a rich, creamy style that brings out the grape's richness and texture.

Tasting Notes

Color: Straw yellow with greenish hues.

Bouquet: Floral scents with aromatic notes.

Taste: Soft with a persistent finish.

Food Pairing

Seafood and vegetable appetizers, risottos, fish and white meats.

Vineyard Notes

Production Zone: Priocca, Cuneo.

Vineyard: The Luèt vineyard extends for 3.7 acres. 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.

Winemaking Notes

Harvest: Mid-September, by hand.

Vinification: 30% maceration in contact with the skins for 2.5 days, 70% soft pressing, fermentation in steel.

Aging: 2-months in steel on the lees and 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.