



VINITY
WINE COMPANY

Cascina Val del Prete Roero Arneis "Luèt"

Overview

- Arneis has grown on the Roero's sandy hillsides since the 1400s, though it took until the 1980s for the rest of the wine world to notice. Val del Prete's Luèt (meaning "small wolf" in Piemontese dialect) comes from organically-harvested vines at 250 meters, on clay-and-sand soil that gives the wine real backbone rather than just perfume. Hand-harvested and partly skin-macerated before pressing, it opens with orange blossom and white peach, a thread of sage and aromatic herb, and finishes bright and mineral, with a snap of lemon zest.

Appellation: Roero Arneis DOCG

Type: White, dry

Varietal: 100% Arneis

Winemaking and 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.

Harvest: Mid-September, by hand.

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

Aging: Two months on the lees in stainless steel. Minimum three months in the bottle prior to release.

Tasting Notes

Color: Bright straw yellow

Bouquet: Floral aromatics of black locust flower and orange blossom with aromatic herb and sage.

Palate: White peach and white currant on the palate, soft acidity, a firm mineral backbone, and a zippy lemon-zest finish.

Alcohol: 13%

Food Pairing

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



Founded in 1977 in Priocca, in Piedmont's Roero hills, **Cascina Val del Prete** takes its name — "Valley of the Priest" — from an exiled abbot who once lived on the property. Sharecropper Bartolomeo Roagna planted the first Barbera and Nebbiolo vines in the 1970s; his son Mario shifted the family estate toward quality bottling in 1995, and Giovanni joined in 2010. Today the family farms ten certified-organic hectares of sandy, marl-streaked hillside soil, growing native Roero varieties — Arneis, Barbera, and Nebbiolo — with minimal intervention, hand harvesting, and native-yeast fermentation guiding every bottle.