



RIESLING D.O.C.

## Riesling

### AVAILABLE FORMATS

750 ml (bottle)

### ALCOHOLIC CONTENT

12% – 13% by vol. (depending on vintage)

### GRAPE VARIETY

100% Riesling Italico

### GEOGRAPHIC LOCATION

First and second hill slope Oltrepo` Pavese (across Po river from Pavia) in the San Damiano al Colle and Montecalvo Versiggia

### VINEYARD CHARACTERISTICS

Soil derived from disintegration of arenaria and calcareous rocks with a high clay component, located at 280-350m a. s. l.. Traditional Gujot and spurred cordon cultivation methods

### VINEYARD AGE

10/35 years

### VINIFICATION

Obtained from a short maceration over the skins followed by a soft squeeze of grapes and separation from the skins. The resulting must is placed in steel reservoirs at a controlled temperature of 14-20 degrees Celsius (57-68 Fahrenheit) for about 15-20 days, where the alcoholic fermentation takes place. Subsequently, the wine undergoes several changes of container

### REFINEMENT

Refinement in steel tanks for about five months and 3 months in glass bottles

### ORGANOLEPTIC CHARACTERISTICS

Characteristic straw-yellow colour with greenish tones. Aroma is intense, complex with floral notes and very fruity with aromas of apple, pear and citrus fruits. Taste is soft, elegant and well structured. Full-bodied wine with lingering aroma

### GASTRONOMIC ACCOMPANIMENT

Excellent as an aperitif, delicious throughout the entire meal, particularly with fish. Good with white meats, cheeses. Perfect with pizza

SERVE AT 8°