



Riesling

Protected Geographical Indication

ORIGIN:

Provincia di Pavia

VINE VARIETY

Italic Riesling

SOIL:

Clayey, slimy with arenaceous limestone and gypsum located around the 45° parallel north.

GRAPEVINE CULTIVATION:

Guyot-trained

HARVESTING:

By hand and mechanical harvesting

VINIFICATION:

Grape soft pressing with pneumatic press. Fermentation at 16°C with cultured yeasts.

REFINING:

In stainless steel vats, followed by pressurized vat natural second fermentation with cultured yeasts at 16°C temperature. During ageing the wine undergoes several analytical controls to assure its integrity.

BOTTLING:

Cold sterile.

ALCOHOL CONTENT:

11.5 %vol.

COLOR:

Straw-yellow with greenish tinges

NOSE:

Intense, aromatic with fruity scents of apple and pear, exotic fruit and broom.

PALATE:

Fresh, savory, nicely lean.

SUGGESTED PAIRINGS:

It pairs well with fish starters such as salmon canapés. Excellent also with sushi and salt encrusted gilthead.

INTERNATIONAL PAIRINGS:

Ribbet sardine - Algeria
Herring salad - Holland

SERVING TEMPERATURE:

10°- 12°C

CURIOS:

The name origin is uncertain, it seems to come from the German term Welschriesling, where the prefix "Welsch-", means "of Latin origin" to underline the difference with Rhine Riesling.