



**GRAPES:** 100% Riesling Renano

**PRODUCTION ZONE:** Oltrepò Pavese, Lombardia

**APPELLATION:** Oltrepò Pavese DOC (*denominazione origine controllata*)

**SOIL:** Calcareous-clayey

**AGE OF VINES:** 20 years old

**TRAINING SYSTEM:** Guyot

**VINES PER HECTARE:** 3,500

**HARVEST TIME:** starting the end of August

**VINIFICATION METHOD:** cold fermentation, under rigorously controlled conditions in order to facilitate maximum extraction of aromas

**AGEING:** refinement in stainless steel tanks for 12 months

**ALCOHOL CONT. BY VOL.:** 12,5%

**PACKAGING:** 6 bottles per carton

**SERVING TEMPERATURE:** 10-12° C (50-53° F)

**CLOSURE:** Cork

**TOTAL PRODUCTION:** over 15,000 cs.

### **TASTING NOTES**

**COLOR:** pale straw with green reflections

**BOUQUET:** elegant and clean, with floral and citrus notes, characteristic of Riesling

**PALATE:** on the palate is dry, full, nutty and well balanced

**FOOD PAIRING:** enjoy with flavourful appetizers, fish and white meat. Excellent for Japanese, Thai and Chinese and Indian-inspired cuisine.