

• RIESLING “PIOTA” OLTREPO PAVESE D.O.C. •

TYPE

Still white wine

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VINES

Riesling Italico 100%

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WINEMAKING

The late harvest is done with a careful selection of the grapes. After the press-destemming, the wine is made with the process known as “cryomaceration”: the grapes are placed in a special tub for about 12 hours at a temperature of 6-8 degrees. After the soft pressing the must is left to ferment at a controlled temperature.

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ORGANOLEPTIC CHARACTERISTICS

Straw yellow in colour, it has an intense bouquet with prevailing fruity and floral notes. For the palate it is soft, involving, aromatic and long-lasting.

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ALCOHOL CONTENT

13% vol

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COMBINATIONS

Excellent with hors d'oeuvres and vegetable-based main and fish dishes. It also goes well with soft cheeses and white meats.

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SERVING TEMPERATURE

8°/10° C

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STORAGE

In cool and dry place for 18-20 months.

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FORMATS

0,75 l