



Made with "grapes produced in the Riesling valley".

Structured, with persistent flavors, it is indicated to accompany elaborate fish dishes.

To be tasted with sweet "almonds and honey".

Technical specifications

Wine	Riesling D.O.C.
Gradation	13%
Type of wine	Still
Grapes	Italian riesling 100%
Average vineyard production	100 quintals/ha
Exposure	South/West
Farming	Guyot
Pruning	Manual
Agronomic management	All cultivation operations are performed manually
Grape harvest	Manual
Vinification	Destemming, thermo fermentation with aroma control
Refinement	In stainless steel tanks
Refining in bottle	3 months

Organoleptic characteristics

Visual	Straw yellow
Olfactory	Fruity scents of apricot
Taste	Structured, good persistence
Serving Temperature	16°