



RIESLING

Classification:

Veneto IGT

Variety:

100% Riesling

Soil:

Gravelly, medium textured

Harvesting:

Grapes are harvested by hand during the first week of September.

Wine Process:

A light crushing and pressing with 60% free-run must. Fermentation with selected yeasts that lasts for 13 days at 57° F.

Aging:

Ages in stainless steel tanks for 5 months. Then refined in the bottle for 2 months.

Alcohol level:

12%

Characteristics

Color:

A straw yellow color with green highlights that tend to golden as the wine matures.

Aroma:

Fresh and fragrant with a delicate intensity. Hints of spring yellow flowers.

Taste:

Has the typical freshness of Riesling. An elegance mixed with good structure and a full body. It is a dry wine that contains a warm and persistent aftertaste.

Serving suggestions:

Great as an aperitif or with most seafood dishes. Best with fresh oysters or sea bass and can also accompany fresh cheeses. Should be served at 46-50° F.

