



RIESLING D.O.C.

This Rhine Riesling thrives on the fine microclimatic conditions and on the loose, well-aerated soils in the valley floor.

Tender care of the vineyard offers thebest conditions for an optimal production of this varietal.

Grape varietals: 100% Riesling

Production Area: Trentino region

Vinification and ageing: Harvest, careful selection of the grapes, 6-months of alcoholic fermentation and ripening in stainless-steel vats. This procedure ensures the preservation of the freshness and the aroma of the wine.

Description: An elegant white wine, characterized by interesting flavors with fine fruitiness. Straw-yellow colour with greenish hues; the aroma is dry with the typical notes of candied fruit and carob. Sapid, fruity and pleasantly acidic on the palate.

Food pairing: Fish dishes, vegetables, and the whole range of appetizers.

Serving temperature: Serves at 12°-14° C.

Alcohol level: 12,5 % vol.

Bottle size: 750 ml