

*C'era  
una volta...*

## Riesling DOC

### Dry Still White Wine

An excellent wine for aperitifs and appetizers, especially seafood-based dishes, including shellfish, mollusks, and grilled fish. It also pairs beautifully with white meats.



CAMPAIGN FINANCED ACCORDING TO REG. EU No. 1308/2013



Riesling / DOC Oltrepò Pavese:

**ORIGIN:** Oltrepò Pavese

**VINE VARIETY:** Riesling Renano and Italiceo

**SOIL:** Clayey, slimy with arenaceous limestone and gypsum located around the 45° parallel north.

**GRAPE CULTIVATION:** Spalliera and Guyot

**HARVEST:** Handpicked in small crates

**VINIFICATION:** Crushing and destemming of the grapes, cryomaceration for aroma extraction, gentle pneumatic pressing, and fermentation at a controlled temperature of 16°C with selected yeasts.

**AGING:** In stainless steel tanks. The wine undergoes numerous analytical checks during aging to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 12,5% vol

**COLOUR:** Straw yellow with golden highlights.

**NOSE:** Distinctly aromatic with notes of fresh fruit, pear, peach, and apricot, along with floral fragrances.

**TASTE:** Dry, with a fresh, savory flavor and a pleasant acidic note.

**INTERNATIONAL PAIRINGS:** Avocado, Guacamole with shrimp – Balearic Islands, Pata Negra – Spain

**SERVING TEMPERATURE:** 10-12° C

**CURIOSITY:** Riesling Italiceo is one of the most widely grown varieties in Oltrepò Pavese, making it the largest wine-growing area in Italy with 1,500 hectares of vineyard. Its origin is still uncertain, with some suggesting it descends from Animea Gemella, a grape used by the Romans, while others believe it may have originated in France or Central Europe, later spreading to Veneto under Austro-Hungarian rule.