Riesling DOC

Still White Wine

This wine pairs well with seafood appetizers such as salmon canapés. It is also excellent with sushi and salt-baked sea bream.

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



Riesling / DOC Oltrepò Pavese

ORIGIN: Oltrepò Pavese

VINE VARIETY: Riesling Italico

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

GRAPE CULTIVATION: Guyot

HARVEST: Manual and mechanical

VINIFICATION: Gentle pressing of the grapes using a pneumatic press. Fermentation at 16°C with selected yeasts.

AGING: In stainless steel tanks, followed by a secondary natural fermentation in autoclave at 16°C with selected yeasts. Throughout the process, the wine undergoes numerous analytical checks to ensure its integrity.

BOTTLING: Cold sterile

ALCOHOL CONTENT: 11.5%vol

COLOR: Straw-yellow with greenish tinges.

TASTE: Fresh, savory, delicately dry.

INTERNATIONAL PAIRINGS: Grilled sardines – Algeria, Herring salad – Netherlands

SERVING TEMPERATURE: 10 – 12°C

CURIOSITY: The name's origin is uncertain, but it is thought to derive from the German 'Welschriesling', where the prefix "Welsch-" implies "of Latin origin," distinguishing it from Rhine Riesling.