



# 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.