

# Riesling DOC

# CROBARA

## Sparkling White Wine

This wine is ideal with seafood appetizers such as salmon tartines. It pairs excellently with sushi and sea bream baked in a salt crust.



Controlled Designation of Origin - Sparkling

**ORIGIN:** Oltrepò Pavese

**VINE VARIETY:** Italic Riesling

**SOIL:** Clayey, silty with calcareous marl and gypsum, located around the 45° north parallel.

**GRAPEVINE CULTIVATION:** Guyot

**HARVEST:** Manual and mechanical

**VINIFICATION:** Crushing and destemming with a pneumatic press. Fermentation at 16°C with selected yeasts.

**AGING:** In stainless steel tanks followed by natural re-fermentation in autoclave at 16°C with selected yeasts. The wine undergoes numerous analytical checks during processing to ensure its integrity.

**BOTTLING:** Cold sterile

**ALCOHOL CONTENT:** 11.5 %vol

**COLOR:** Straw yellow with greenish reflections.

**NOSE:** Intense, aromatic with fruity scents of apple and pear, exotic fruit and broom.

**PALATE:** Fresh, savory, pleasantly dry.

**INTERNATIONAL PAIRINGS:** Ribbet sardine - Algeria, Herring salad - Netherlands

**SERVING TEMPERATURE:** 10°- 12°C

**CURIOSITY:** The name's origin is uncertain, it seems to derive from the German term "Welschriesling," where the prefix "Welsch" means "of Latin origin" to emphasize the difference from Rhine Riesling."