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."