

RIESLING

*straw yellow colour with green highlights;
extremely complex and varied aroma, with a well-balanced
and pleasantly acidulous taste; well-structured and long-lasting wine*

Mark	Trentino DOC
Grapes	Rhine Riesling
Vineyard	Pozza
Soil	calcareous matrix, deep, medium texture, balanced content of nutrients
Training system	simple Trentino pergola
Vine density	4.200 plants/hectare
Year of vineyard installation	1983
Yield per plant	1,5 kg/vine
Harvesting	by hand, last decade of September
Vinification	white wine vinification process with very soft grape pressing; fermentation entirely performed in stainless steel tanks; left at length over lees
Aging	6 months in steel, 2 months in the bottle
Production	11.000 bottles
Serving Temperature	10°C
Combinations	ideal as an aperitif, goes well with meat appetizers and main courses



TASTING NOTES:
