

MONASTERO RIESLING

*straw-yellow colour with green highlights; extremely complex and varied aroma,
with a well-balanced and pleasantly acidulous taste; one of the most
long-life with wines in our range*

Mark	Trentino DOC
Grapes	Rhine Riesling
Vineyard	Raoti Cimirlo
Soil	moraine deposit with mainly limestone-dolomite mineralogy, medium texture, deep, balanced content of nutrients
Training system	simple Trentino pergola
Vine density	4.000 plants/hectare
Year of vineyard installation	1981
Yield per plant	1,6 kg/vine
Harvesting	by hand, third decade of September
Vinification	white wine vinification process; fermentation entirely performed in stainless steel tanks; left at length on the le
Aging	10 months in stainless steel, 6 months in the bottle
Production	3.000 bottles
Serving Temperature	10°C
Combinations	perfect as an aperitif and suitable for appetizers and first courses



TASTING NOTES:
