



**RISERVA “LUIGI PADROGGI”**

# Muntald

**OLTREPÒ PAVESE DOC RIESLING**



**TYPE:**

Still white wine

**VINES:**

Riesling Renano

**SOIL:**

Chalky/Limestone

**VINIFICATION:**

Following careful selection of the grapes, destemming and crushing, the vinification takes place using the cryomaceration process. The grapes are placed in vats for about 12 hours at a temperature of 6-8 degrees; they are then subject to soft pressing and the must is fermented at a controlled temperature. The wine is aged in the bottle for 12 months before sale.

**ORGANOLEPTIC CHARACTERISTICS:**

Bright straw yellow in colour. Intense notes of yellow fruits, with a marked mineral note. On the palate it has good structure with sapid notes and an elegant aftertaste.

**ALCOHOL CONTENT:**

13 %vol

**PAIRINGS:**

Ideal to accompany seafood hors d'oeuvres and flavoursome dishes of cheese and vegetables. It also goes well with soft cheeses and white meats.

**SERVING TEMPERATURE:**

8-10°C

**STORAGE:**

In a cool dry place for 18-20 months

**FORMATS:**

0,75 l

*Contains sulphites*

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