

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