

# La Piovotta

OLTREPO'

## LINEA PIOTA

# Riesling

OLTREPO' PAVESE DOC

**TYPE:**

Still white wine

**VINES:**

Riesling Italico

**SOIL:**

Chalky limestone

**VINIFICATION:**

The grapes are carefully selected during harvest. Following crush-destemming, the wine is made using a process known as cryomaceration. The grapes are placed in a temperature controlled vat at 6°-8°C for about 12 hours. Following soft pressing, the must is then fermented at a controlled temperature.

**ORGANOLEPTIC CHARACTERISTICS:**

Straw yellow in colour, it has an intense bouquet with prevailing fruity and floral notes. On the palate it is soft, ample, aromatic and persistent.

**ALCOHOL CONTENT:**

13%vol.

**PAIRINGS:**

Excellent with hors d'oeuvres, vegetable-based pasta dishes and fish. It also goes well with soft cheeses and white meats.

**SERVING TEMPERATURE:**

8-10°C.

**STORAGE:**

In cool and dry place for 18-20 months.

**FORMATS:**

0,75 l.

*Contains sulphites*