

## Riesling 2015

Alto Adige Valle Isarco DOC

Grape variety: Riesling

Origin: Novacella / Valle Isarco

Altitude: 700 m

Description: white wine with brilliant yellow colour with greenish shimmer. Elegant structure characterized by fine fruitiness with scens of peach and pear. Wellbalan-

ced level of acidity and fine mineral aftertaste

Suggested food: starters, seafood, shrimps, fish

dishes, Asian dishes, veal

Soil: sandy and loamy soil

Climate: quite warm microclimate with big variations

between day and night temperatures

Harvested: hand picking / end of October

Yield: 60 hl/ha

Cultivation: guyot

Vinification: slow fermentation at a controlled temperature in stainless steel tanks, maturity on the lees in

acacia barrels for 6 months

Serving temperature: 8-10° C

**Analytical values:** Alcohol content: 13 %

Acidity: 8 g/l

Residual Sugar: 7 g/l Sugar-free extract: 24.2 g/l

Bottled: May 2016

