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Azienda Agricola Antonio Dellabianca
Pizza Casa Nuova, 3 - Pietra de' Giorgi (PV) - Tel. 0385 85291



Riesling aged in barrique

Vigna del Lodigiano

Denominazione di Origine Controllata

Grapes: Riesling Italico

Vineyard: old vineyard, planting density 1.8m between rows, 2.20m between plants. Bud load 18. Chalky clay soil with a good quantity of organic matter. Thinning 7-10%.

Yield: 40-50 q ha.

Harvest: mid-September with manual harvesting and selection of the grapes.

Vinification: in steel vats after destemming and on the skins for 15-20 days.

Aging: in the vats for three months, then in barrique for the second and third stages which take 18 months, aging in the bottle for at least 60 days.

Alcoholic strength: 13% abv.

Bottle: Bordelaise.

Colour: golden with amber hues.

Bouquet: aromas of ripe yellow fruits, note of liquorice.

Taste: a full-bodied wine with good acidity and tannins.

Serving temperature: 10-12°C.

Recommended with: matured cheeses, dry pastries and biscuits, chocolate.