

# MAGIA DOC

Wine made from Riesling grapes. Riesling Italico DOC

## GRAPES

Mono-crop riesling.

## VINES

Selected in old vineyards (new shoots): Guyot training, 1.8m between rows, 1m between vine stocks. 18 buds per vine. Semi-light soil, cool, naturally fertile and rich in organic matter. The vineyards are mown and mulched.

The antiparasitic treatments with low environmental impact are carried out only when the seasonal weather conditions require it. The vines are thinned by 7-10% after flowering.

## YIELD

6-7 q hectare.

## HARVEST

The grapes are picked by hand and selected in the vineyard.

## ALCOHOL

12% vol.

## VINIFICATION

In steel vats with soft pressing and destalking, ten days on the skins.

## AGEING

In the vat for 3 months, then at least 60 days in the bottle.

## CHARACTERISTICS

In the glass it has a straw yellow colour, with golden hues. Good body. The aroma is intense, complex and fine, with notes of ripe exotic fruits and ripe cooking apples. On the palate it is fresh, soft, quite warm and flavoursome. Good intensity, balance and afternotes.

## SERVING TEMPERATURE

10-12°C.

## FOOD PAIRING

Vegetable dishes, pasta and rice dishes with vegetables or fish, with medium-mature cheeses or shortcrust pastries.

