

RIESLING RISERVA DOC

Wine made from Riesling grapes. 'Del Lodigiano' vineyard

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 at the end of September and selected in the vineyard.

ALCOHOL

13% vol.



VINIFICATION

In steel vats with soft destalking and crushing; on the skins for 10 days.

AGEING

In vats for 3 months, then in second-third passage barriques for 18 months, in the bottle for at least 60 days.

CHARACTERISTICS

In the glass it is a warm amber yellow. Good body. The bouquet is intense, complex and fine. There are notes of ripe yellow fruit, ripe cooking apples and liquorice. On the palate it is warm, with good body, persistent with good acidity and tannic notes, thanks to the vinification on the skins and the ageing in wood. Fairly sapid. Good intensity, balance and persistence.

SERVING TEMPERATURE

10-12°C.

FOOD PAIRING

It is almost a meditation wine, although it is also a good accompaniment for mature cheeses or chocolate.

