



"ARGENTO VIVO" RIESLING PROVINCIA DI PAVIA IGT - ANCESTRALE

A sparkling wine, made from Riesling grapes with the ancestral method of fermentation "sur lie" in bottle.

TECHNICAL DATA

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| Grape varieties | Riesling |
| Soil | calcareous, marly with chalky subsoil |
| Training | Guyot |
| Altitude | 350 - 400 m asl, exposure North-West with good ventilation and thermal excursions |
| Age of grapevines | 13-50 years, density 3.500 per hectare, yield 5.000 kg/ha |
| Soil protection | tillage, grassing, mulching |
| Farming | organic (ongoing certification), SQNPI |
| Harvesting period | beginning of September |
| Harvesting method | manual in small baskets, with grape selection |
| Vinification | The primary fermentation, at controlled temperature in stainless steel tanks, is stopped before completing, and the wine is bottled with residual sugar and the yeast still active. A secondary fermentation occurs in the bottle, ending when the residual sugar is depleted. This is the oldest (or "ancestral", y. 1531) known process to produce sparkling wines. No sulphites are added. |
| Ageing | The bottles are stored horizontally at least for 6 months, during the secondary fermentation |
| Production | 1.200 bottles/y |
| Bottle format | 750 ml, crown cap |

ANALYTICAL DATA (TYPICAL)

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|---------|-------------|
| Alcohol | >13.5 % vol |
| Sugar | <2.0 g/l |
| Acidity | 6.5 g/l |

ORGANOLEPTIC PROPERTIES

Fine perlage and a delicate aroma, with floral notes and hints of yeast. The presence of active yeasts determines the characteristic glaze in the glass.

PAIRING

Very enjoyable, this wine is perfect as an aperitif and with desserts. Serve cold at 6-8 °C.



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