



“ZOLLE BIANCHE e Sole e Vento” RIESLING OLTREPÒ PAVESE DOC

Produced from a blend of Italico and Rhine Riesling, vines that have found their ideal habitat in Oltrepò Pavese in a hilly strip of white soil.

TECHNICAL DATA

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	after a short cold maceration the grapes are soft-pressed without prior destemming, then the must is cooled and clarified through settling. Fermentation at controlled temperature in stainless steel tanks.
Ageing	for some months in stainless steel, then bottled and stored horizontally prior to release
Production	5.000 bottles/y
Bottle format	750 ml, cork closure

ANALYTICAL DATA (TYPICAL)

Alcohol	14.0 % vol
Sugar	2.1 g/l
Acidity	6.5 g/l

ORGANOLEPTIC PROPERTIES

Still wine, straw-yellow coloured, brilliant with green reflexes. Fresh and delicate, notes of apples with long persistency. Can stand full ageing.

PAIRING

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



RECENT AWARDS

Wein-plus.de (Germany)
Riesling 2010 - p.ts 85/100

Guida Vinipus - AIS Lombardia
Zolle bianche 2015



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