



OLTREPO PAVESE D.O.C.

RIESLING

RIESLING OLTREPO PAVESE D.O.C. white wine

Description

Made entirely from Riesling grapes. A still wine, straw-yellow coloured, brilliant with green reflexes. Fresh and delicate, notes of apples with long persistency. Can stand full ageing. Best served with pasta dishes, sea food and vegetables.

Technical notes

Vine:	Riesling Italicò
Name:	Riesling Oltrepò Pavese
Appellation:	D.O.C.
Soil:	calcareous, marly
Altitude:	350-380 m asl
Training:	Guyot espalier
Pruning:	short, manual
Soil:	grass
Protection:	low environmental impact
Harvesting period:	beginning September
Harvesting method:	manual, in open boxes with grapes selection

Vinification

Brief maceration at low temperature followed by soft pressing. The must is clarified by precipitation, then ferments in stainless steel vessels under controlled temperature.

Ageing

At least 6 months on yeast in stainless steel vessels to complete the organoleptic characteristics. After bottling the product is normally kept in a thermoconditioned storage area for at least 12 months.

Analytical data

Alcohol:	13.0% vol
Sugar:	dry

Wein-plus.de (Germany)

Riesling 2010 - pts 85/100

Guide Viniplus 2009-14 - AIS Lombardia

(Italian Sommeliers Association)

Riesling 2008



Azienda Agricola SanMichele ai Pianoni

Località Pianoni - 27047 Montecalvo Versiggia (Pavia, Italy)

tel./fax +39 0385 99842

www.sanmicheleai pianoni.it

info@sanmicheleai pianoni.it - pianoni.wines@gmail.com