



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

### RECENT AWARDS

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

Guide Viniplus 2009-14 - AIS Lombardia  
(Italian Sommeliers Association)  
Riesling 2008



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