

CLASSIC RIESLING 2023

SÜDTIROL - ALTO ADIGE DOC

VARIETAL: Riesling

AREA AND SOIL: The vineyards are located at high altitudes between 500 and 600 meters above sea level and are characterized by calcareous soils.

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: Fermentation takes place in stainless steel tanks, followed by four months of ageing on the fine lees.

ANALYSIS: alcohol: 12.5 %, total acidity: 7.0 g/l, res. sugar: 3.0 g/l

AGING POTENTIAL: 1 – 3 years

TASTING NOTES: The wine has a light golden yellow color with slightly greenish reflections. On the nose, it is fresh and slightly aromatic with a fruity scent of white peach and apricot, accompanied by a subtle hint of rose and citrus aromas. On the palate, it is dry, fresh and full-bodied, juicy and slightly mineral. The finish is long.

PAIRING: This wine is ideal with fish, seafood and white meats. It is also ideal with asian cuisine.

SERVICE TEMPERATURE: 8 – 10 °C

Contains sulphites

