

CLASSIC RIESLING 2022

SÜDTIROL – ALTO ADIGE DOC

VARIETAL: Riesling

AREA AND SOIL: Limestone soil between 500 and 600 m above sea level.

CULTIVATION: Guyot

YIELD: 60 hl/ha

VINIFICATION: Fermentation in stainless steel tanks followed by maturation on the fine yeast.

ANALYSIS: alcohol: 12.5%, total acidity: 7.2 g/l, res. sugar: 3.0 g/l

AGING POTENTIAL: 1-3 years

TASTING NOTES: Lightly golden yellow, with greenly reflexes; fresh and slightly aromatic, fruity smell like white peach and apricot, decent note of roses and citrus. At the palate dry, fresh, good consistence, juicy and slightly mineral.

PAIRING: Recommendable to fish, crustacean and sea food, as well as with meat. Ideal to Asiatic meal.

SERVICE TEMPERATURE: 7 – 9 °C

Contains sulphites

