

## Riesling Superiore



## D.O.P. Oltrepò Pavese



<b>Wine Description</b>	Still White Wine
<b>Grapes</b>	Rhine Riesling and Italico (Whelschriesling)
<b>Production Area</b>	Codevilla, Torrazza Coste and Borgo Priolo
<b>Winemaking</b>	After a short cryomaceration on its skins, the must starts the fermentation at 18° C in thermo-regulated stainless-steel tanks. After the fining on its lees for six months in thermoregulated tanks at 15 °C, the wine is bottled.
<b>Appearance</b>	Still wine of a straw yellow colour with greenish glints.
<b>Tasting Notes</b>	Delicate and fruity. Medium long finish.
<b>Serving Temperature</b>	8°-10° C
<b>Size</b>	75 cl
<b>Alcohol</b>	13 % Vol.
<b>Pairings</b>	Ideal with cured meat like ham and fish dishes.