



Grape Varieties:

Riesling

Production Techniques:

Wine-making: Typical of white grapes, with a slight maceration. After a soft-pressing, the must fermentation is started up using selected yeasts at a controlled temperature and goes on for about 15 days.

Storage: The wine is stored in stainless-steel tanks until bottling. It must be conserved in a fresh and dry spot, protected from the light, and it must be drunk young.

Production Area:

A first-rate wine, produced in some restricted areas among Veneto, Friuli-Venezia Giulia regions and the province of Trent.

Alcohol:

12% by volume

Description:

Color: Right straw-yellow, more or less intense.

Bouquet: Pleasant, lightly fruity and very fine.

Taste: Soft and dry with a pleasant bitter aftertaste.

Serving Suggestions:

Serve at 45°-50°F. Riesling Italicò is suitable to light first courses to all kinds of fish. It is also excellent with eggs and raw ham.