

RIESLING (SEMI-SPARKLING) PROVINCIA DI PAVIA IGT



TECHNICAL NOTES

GRAPE: Riesling Italico (100%)

TRAINING SYSTEM: Guyot

VINES PER HECTARE: 4.000

VINEYARDS ORIENTATION: north, north-west

The grapes, harvested by hand in the vineyards surrounding the winery, are softly pressed. The resulting free-run must is put in temperature-controlled stainless-steel vats and cooled down to extract the best aromatic substances. The free-run must is then clarified. The alcoholic fermentation is started using selected yeasts and is carried out at a controlled temperature. Once the fermentation is completed, the wine is racked. The natural bubbles are produced by a secondary fermentation in temperature-controlled stainless-steel autoclaves. The fermentation is started using selected yeasts. The wine is then filtered, stabilised and bottled.

TASTING NOTES

SIGHT: light straw yellow colour with greenish highlights.

NOSE: intense and elegant nose with citrus and wild herbs notes.

PALATE: crisp and sapid with a nice finish.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs well with *pasta* with light sauces, vegetables, omelettes and boiled fish.

SERVICE TEMPERATURE: 8-10 °C

ALCOHOL: 12% vol

(the alcohol content may vary slightly from one vintage to another)

CONTAINS SULPHITES.



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