



TECHNICAL NOTES

DESIGNATION OF ORIGIN: Oltrepò Pavese DOC Riesling.

GRAPE: Riesling.

TRAINING SYSTEM: Guyot.

EXPOSURE OF THE VINEYARDS: south-east.

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. After the fermentation, the wine ages for a minimum of 12 months in insulated stainless-steel vats. The wine is then filtered, stabilised and bottled. It further ages in the bottle for a minimum of 12 months before release.

TASTING NOTES

SIGHT: straw-yellow colour.

NOSE: intense and elegant nose.

PALATE: sapid and dry with a long finish.

SUGGESTED PAIRINGS: excellent as a pre-meal drink, it pairs well with seafood, white meat and vegetables.

SERVICE TEMPERATURE: 10 °C.

ALCOHOL: 13,5% vol

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

CONTAINS SULPHITES.

CURRENT VINTAGE ON SALE: 2021.

PRODUCT OF ITALY.

AWARDS AND ACCOLADES

Berebene 2023 and 2024: Value for Money award

Gambero Rosso 2021, 2023 and 2024: Two Glasses

Vitae 2024 and 2025: Three Vines

Vinipius 2019, 2020, 2021, 2024 and 2025: Three Camunian Roses

Winemag Top 100 2024: Daily Wine award

The WineHunter Award 2023 e 2024: Red Award

