

## Riesling Renano

**Classification:**

Trentino DOC

**Blend of grapes:**

Riesling Renano 100%

**Cultivation area:**

This vine is grown on the hills to the west of the Avio municipality, in the Somentino area, a beautiful caesura with stone walls.

**Grape harvest:**

The grapes of this main and historical vine is harvested in the first ten days of September. Our members harvest this grape strictly by hand after careful selection. It is exposed to the sun for partial drying.

**Vinification:**

Vinification occurs through pressing and fast cooling of the crushed grapes, which will remain in the press without oxygen for approximately 12 hours to allow for cryo-maceration and extraction of all the aromatic fragrances of the grapes. Soft pressing follows with extended time. The must obtained is clear and fragrant. After a pause it is fermented, which will be long and at the temperature of 16 degrees Celsius. After first racking, the wine is transferred into stainless steel barrels and refined through frequent batonage processes. A portion of grapes set to dry are crushed at the end of November and vinified separately in small wooden barrels and subsequently combined for the final version of the wine.

**Sensory profile:**

The straw-yellow color of this wine boasts greenish hues. It has a fruity fragrance with hints of peach, apricot and grapefruit. It is soft, fresh and pleasantly sour to the taste, as well as elegant and with a slight aromatic note.

**Pairings:**

This wine goes well with appetizers, fish entrees, fresh and creamy cheeses, shellfish and it is perfect as an aperitif.

**Serving temperature:**

12° C

**Bottle and content:**

750 ml Borgognotta tradition bottle

**Packaging:**

Six-bottle pack with vertically stored bottles

