

FAGÒT

OLTREPO' PAVESE RIESLING



Denominazione di origine controllata

VINIFICATION

The ripe grapes are harvested, destemmed, softly pressed and cold macerated for a few hours with the aim of enriching the must with the characteristic primary aromas of the grapes. At the end of the maceration, the pressing separates the skins from the must, which is clarified by means of static decanting and it is fermented at a controlled temperature. The new wine, at the end of alcoholic fermentation, is transferred to and stored in steel tanks until the pre-bottling filtration.

TASTING NOTES

Straw-yellow coloured, verging on gold, with very strong, fine aromas of exotic fruit, apple and banana. The mouthfeel shows a good balance, ranging between freshness and softness, with a very elegant aromatic length. Good structure and richness of flavour.

FOOD RECOMMENDATIONS

The "fagòt" wine expresses all its qualities and distinctive personality when matched with a wild herb flavoured risotto, vegetable-based meals and all fish, shellfish and mollusc dishes. It is also excellent for aperitifs.

GRAPE VARIETY

Riesling

TYPE OF CULTIVATION

Certified organic

ALTITUDE

250 – 330 m

EXPOSURE

North-East – South-East

TYPE OF SOIL

Of marine origin, limestone, clay, limestone-clay marl

TRAINING SYSTEM

Guyot

HARVEST

Hand-harvesting into crates

VINE DENSITY

4.500 plants/ha

PRODUCTION

7.000 kg/ha

AGING

6 months in steel

ALCOHOL CONTENT

13% Vol.

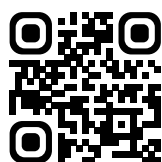
SUGGESTED SERVING TEMPERATURE

8° - 15°C



BOXES

6 x 75cl Bottles



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vignaioli bio

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