

## CLASSIC RIESLING 2021

SÜDTIROL - ALTO ADIGE DOC

**VARIETAL:** Riesling

**AREA AND SOIL:** Limestone soil between 500 and 600 m above sea level.

**CULTIVATION:** Guyot

**YIELD:** 60 hl/ha

**VINIFICATION:** Fermentation in stainless steel tanks followed by maturation on the fine yeast.

**ANALYSIS:** alcohol: 12.5%, total acidity: 8.1 g/l, res. sugar: 3.0 g/l

**AGING POTENTIAL:** 1-3 years

**TASTING NOTES:** Lightly golden yellow, with greenly reflexes; fresh and slightly aromatic, fruity smell like white peach and apricot, decent note of roses and citrus. At the palate dry, fresh, good consistence, juicy and slightly mineral.

**PAIRING:** Recommendable to fish, crustacean and sea food, as well as with meat. Ideal to Asiatic meal.

**SERVICE TEMPERATURE:** 7 – 9 °C

Contains sulphites

