

Riesling A.A. DOC



CLASSIFICATION:

Riesling Alto Adige DOC

GRAPE VARIETIES:

100% Riesling.

GROWING LOCATION:

Norther Italy, Alto Adige, Cornaiano - Rungg.

VINEYARD:

North-East exposure, 720 ft a.s.l., clay soil.

CULTIVATION - HARVEST:

Guyot, yield 850 gal/acre.

MATURATION AND REFINEMENT:

Maceration of the must with skins at controlled temperature. Refinement in stainless steel tanks.

TASTING NOTES:

Greenish to pale yellow in color, lightly flowery, lively mineral and crisp on the palate with a delicate flavor of peach, apricot, quince and green apple.

ALCOHOL CONTENT: 13 % vol.

TOTAL ACIDITY: 6.8 g/l.
RESIDUAL SUGAR: 5 g/l.
DRY EXTRACT: 22 g/l.
RECOMMENDED PAIRINGS:

Seafood, soups, poultry and white meats, salads.

SERVING TEMPERATURE: 50°-54°F.
BOTTLE SIZES AVAILABLE: 0.75 I.



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