



QUADRO DI MEZZO

Oltrepò Pavese Riesling Superiore DOC 2015

TYPE

Oltrepò Pavese Riesling Superiore DOC. The wine bears the name of the vineyard where we have been growing Riesling since 1980.

GRAPES

Riesling (70%) and Riesling Italico (30%) from our own vineyards located in Rocca de' Giorgi (PV).

YIELD

40-45 hl/ha

SOIL

Calcareous eocenic soil.

PLANTING DENSITY

3000 plants/ha

ALTITUDE

380 m AMSL

EXPOSURE

South, South-West.

GRAPE GROWING

Eco-friendly grape growing (ex EEC regulation 2078/92 and et seq), grassed over soil, integrated pest management approach, using only non-synthetic products.

TRAINING SYSTEM

Classic Guyot system.

VINIFICATION

Hand harvesting of the grapes in little baskets. The freshly picked grapes go straight into the wine press through a conveyor belt. Soft pressing of the grapes. Fermentation with selected yeasts in stainless steel tanks at a controlled temperature (18 °C).



ALCOHOL VOLUME

12,40%

TOTAL ACIDITY

6,70 x 1000

PH

3.38

DRY EXTRACT

22 x 1000

RESIDUAL SUGAR

5 g/l

TASTING NOTES: COLOUR

Straw yellow colour with brilliant green reflections.

TASTING NOTES: BOUQUET

On the nose it's clean with notes of wild flowers and white fruits.

TASTING NOTES: ON PALATE

On palate it offers a pleasant mineral note and a long persistence.

STORING

Store in horizontal position in a dark and cool place.

SERVICE TEMPERATURE

It is best served at a 9-10 °C temperature.

FOOD PAIRINGS

Excellent when served as aperitif, it goes also well on *hors-d'oeuvres*, salami, pasta and risotto, fish and white meat dishes.

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