

# GLI ORTI

## Oltrepò Pavese DOC Riesling

Grape variety: Riesling  
Production area: foothills of Casteggio  
Soil: lime/clay  
Orientation of the vineyards: NE-NW  
Altitude of the vineyards: 140-200 m AMSL  
Training system: simple Guyot  
Average age of the vines: 26 years  
Vine density: 4,800 vines per hectare  
Yield: 1-1.2 kg per vine

Harvest: leaf thinning in late July. The grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones.

Vinification: cold maceration of the 50% of the must for 48 hours at 3 °C followed by a soft pressing. Soft press without cold maceration for the remaining 50% of the must. The alcoholic fermentation is carried out in stainless steel vats at a controlled temperature (14-16 °C). No malolactic fermentation.

Ageing: 12 months in stainless steel vats and a minimum of additional 4 months in bottle before release.

Sight: bright straw yellow colour with greenish highlights.  
Nose: intense and fruity, with pleasant notes of apricot and tropical fruit.

Palate: rich and velvety, with an optimal balance between fruit and minerality. Elegant aftertaste with hints of apricot and almond.

Ageing potential: over 10 years.

Vintage: 2021

Date of harvest: September 11th 2021

Date of bottling: June 30th 2022

2021 production: 3,000 bottles (0,75 l)

Notes about the 2021 vintage: classic vintage, in line with the last 15-20 vintages. It was characterised by a quite early flowering, with a good level of rainfall in May, and a medium-hot and dry summer. The harvest was slightly anticipated, with remarkable temperature variations between day and night and notably cool temperatures near the vine. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 12.75% vol

- acidity: 5.8 g/l

- residual sugar: 40 g/l

- sulphites: 67 mg/l

- dry extract: 20.8 g/l

First vintage: 1921