

# 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 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 (16 °C). No malolactic fermentation.

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

Sight: bright straw yellow colour with greenish highlight.  
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: 2022

Date of harvest: September 4th 2022

Date of bottling: June 14th 2023

2022 production: 6,659 bottles (0,75 l)

Notes about the 2022 vintage: a very hot vintage with minimum rainfall. At the end of the vintage we have observed remarkable temperature variations between day and night. The harvest has been considerably anticipated. The production has been slightly lower than the usual because the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and right acidity values for all the wines.

Analytical data:

- alcohol: 13.32% vol

- acidity: 6.4 g/l

- residual sugar: 40 g/l

- sulphites: 88 mg/l

- dry extract: 20.3 g/l

First vintage: 1921