



RIESLING PAS DOSÉ

Vino Spumante di Qualità (VSQ)

Metodo Classico sparkling wine



Grape variety: Riesling
Production area: foothills of Casteggio
Soil: lime/clay
Exposure 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: the grapes are hand-harvested in 17 kg boxes, carefully selecting the best ones. We pick the grapes early in the morning to press them at a natural cool temperature.

Vinification: the grapes are gently pressed to obtain the free-run must. Static clearing of the must. Alcoholic fermentation at 13-15 °C. Natural clarification and stabilisation at a controlled low temperature during the winter.

Ageing: *tirage* is done in the spring following the harvest. Secondary fermentation in the bottle at 16 °C. 24-month ageing on the lees.

Sight: straw yellow colour with golden highlights. Visible and persistent *perlage*.

Nose: fragrant and vibrant, with notes of white flowers and citrus, and mineral hints.

Palate: pleasant and well-balanced, with a bright acidity and mineral overtones in the long finish.

Vintage: 2021

Date of harvest: September 8th 2021

Date of *tirage*: June 10th 2022

Date of disgorging: July 2024

2021 production: 2,569 bottles (0,75 l)

Notes about the 2021 vintage: classic vintage, in line with the last vintages. It was characterised by an 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 end. The correct timing of the harvest ensured a good aromatic expression and excellent acidity values for all the wines.

Analytical data:

- alcohol: 13.00% vol
- acidity: 7.35 g/l
- residual sugar: 2 g/l
- sulphites: 80 mg/l
- pressure: 5 bar

First vintage: 2018