



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 crates, 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. 30-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: 2022

Date of harvest: September 4th 2022

Date of *tirage*: June 14th 2023

Date of disgorging: December 2025

2022 production: 3,322 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, but the grapes were in perfect conditions and of good quality. The correct timing of the harvest ensured a good aromatic expression and good acidity values for all the wines.

Analytical data:

- alcohol: 12.96% vol
- acidity: 7.30 g/l
- residual sugar: 0,40 g/l
- sulphites: 90 mg/l
- pressure: 5 bar

First vintage: 2018