

## Riesling Trentino

-Istituto Agrario San Michele all'Adige-

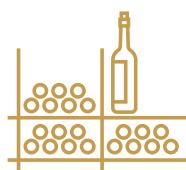


Italy  
Trentino  
Trento



### VINIFICATION

White vinification with brief cold maceration of the crushed grapes; fermentation carried out entirely in stainless steel tanks; extended lees contact.



### AGEING

The wine is aged for 6 months in stainless steel and a further 2 months in bottle before release.



### TASTING NOTES



Straw-yellow colour with greenish reflections.



The bouquet is extremely complex and varietal.



### CLASSIFICATION

D.O.C.

### WINE TYPE

White

### ALC./VOL.

13%



### GRAPE VARIETIES

Riesling Renano

### FARMING SYSTEM

Simple Trentino pergola training system

### HARVEST

Manual, third decade of September



On the palate it is harmonious and pleasantly fresh. Thanks to its structure and acidity, it is among the most long-lived white wines.