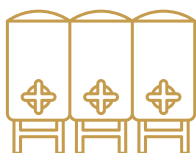


Riesling Trentino

-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.



Straw-yellow colour with greenish reflections.



TASTING NOTES



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.