



PLEASETHEPALATE.COM – 3 GIUGNO 2020

Please The Palate Wine of the Week: Travaglino 2016 Riesling Campo della Fojada Riserva, Lombardy

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I love Riesling wines with their beautiful aromatics and steely notes. And when I tasted the Travaglino 2016 Riesling Campo della Fojada Riserva, Lombardy it was no exception and that is why it is the Please The Palate Wine of the Week.



Tenuta Travaglino is a winery based in Oltrepo Pavese in northern Italy in the the Lombardy region. The Comi family has owned the winery for five generations. They have 400 hectares on a single piece of land, which included 80 hectares planted with vines.



Oltrepo Pavese lies south of the river Po, hence the name oltre (beyond) the Po in the Province of Pavia. The region of Oltrepo Pavese is the largest producer of Pinot Noir in Italy and was the first region in Italy to produce Metodo Classico sparkling wine in 1865. In addition to Pinot Noir, the other grapes grown in the area are Barbera, Cabernet Sauvignon, Chardonnay, Cortese, Malvasia, Moscato, Sauvignon Blanc and Riesling Renano (aka Rhine Riesling).

The Travaglino 2016 Riesling Campo della Fojada Riserva is 100% Riesling Renano. It is grown in clay-limestone soils which gives the best expression of of the grape. The wine is fermented in stainless steel tanks, maturing on the lees for one year and then aged a further year in the bottle.

The Travaglino 2016 Riesling Campo della Fojada Riserva is a golden yellow color with bright green flecks. The nose has a powerful citrus, herbaceous and mineral notes. On the palate, the wine is structured and textured with a chalky finish. This is a delicious wine to enjoy with raw fish or white meats.