



Campo della Fojada

OLTREPÒ PAVESE DOC RIESLING

GRAPE VARIETY

100% Riesling Renano

VINEYARD

Campo della Fojada

SOIL

Clay-limestone on sandy marl and pebbles

EXPOSURE

South, 280m above sea level

VINIFICATION

White wine vinified with partial cold maceration before fermentation at 16 – 18°C in stainless steel tanks. Matures for 6 months on the lees in stainless steel tanks. Bottled in April of the year following harvest.

NOTES

Riesling Renano Superiore, the best expression of Travaglino's chalky limestone soil on which the grape is cultivated. Rich in structure, fruity scents and minerality.

PAIRINGS

Excellent with appetizers, fish, white meats and medium-mature cheeses.