



LA GENISIA

## OLTREPÒ PAVESE DOC RIESLING SUPERIORE

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### GRAPES

100% Rhine Riesling

### PRODUCTION AREA

Valle Schizzola, Mornico Losana

### GROWING SYSTEM

Guyot

### YIELD

4.500 Vines/Ha

### VINEYARDS

The vineyard selected for the production of Riesling has an altitude of approximately 200-240 meters above sea level and a Northeast and Southwest exposure.

### WINEMAKING

The grapes are harvested manually in small stackable boxes, ensuring high quality determined by the selection directly in the vineyard.

The whole grapes undergo gentle pressing. The extracted must is then transferred to steel tanks and inoculated with selected yeasts for controlled temperature fermentation.

### AGEING

6 months in steel tanks with periodic bâtonnage.

4-6 months in the bottle.

### TASTING NOTES

Straw yellow color with greenish reflections.

Delicate and fruity aroma with wildflowers and herbal notes, especially for sage. The fruity and floral aromas evolve over time, giving way typical petrol-like and varietal notes. Well-balanced, long-lasting flavour.

### SERVING TEMPERATURE

6°-8°C

### ANALYTICAL CHARACTERISTICS

Alc. Vol. 12,50%; Total acidity 6,50gr/lit; Residual sugar 3,00gr/lit

