

LANGHE D.O.C. Riesling



Denomination: Langhe D.o.c. Riesling

Grape variety: Rhine Riesling

Vineyard: in the municipality of Dogliani, at Borgata Martina, the vines grow at about 500 mts a.s.l. on the south facing side of a hill. This hill is characterized by whitish marls alternating with compact sandstones ("stone of Langa") which originated on a terrain at the end of the confluence between the Lequio Formation (typical of Serralunga d'Alba) and the Murazzano Formation. The soil is poor, not very deep, drought-prone in summer, but perfect to give character and minerality to the wine.

Vinification and ageing: harvest, cold decanting and alcoholic fermentation at the end of September, 8 months "sur lie" in thermo-controlled steel tanks.

Characteristics: the colour is straw yellow with greenish highlights. The nose, when young, has delicate notes of white flowers and citrus along with vegetal scents. On the palate, the well balanced acidity - the main characteristics of this grape - gives great freshness and a final sapidity.

Bottles produced: 4,000

Certification: organic wine

