

RIESLING RENANO

VENETO I.G.T.

still white wine



Grape type: 100% Riesling Renano

Training system: Sylvoz

Harvesting period: the first ten days of September, when the grapes are perfectly ripe and healthy.

Vinification: soft pressing of the just-harvested grapes. The must, having had the skins and any impurities removed, ferments with the assistance of selected yeasts at a controlled temperature of 13 degrees. After alcoholic fermentation, the wine is racked and filtered before being left to age for around 3 months in stainless-steel tanks.

Tasting notes: straw-yellow colour with greenish reflections. Lightly aromatic with a delicate bouquet, laden with fruity scents of apricot, peach and myrtle, all laced together with exceptional refinement. A dry, crisp, lean wine that is elegant and enjoyably aromatic.

Pairing: hot dishes based on seafood, fish and especially shellfish.

ABV: 12.5% vol.

Serving temperature: 8°-10° C.



@VINIMOLONLUIGINO

WWW.VINIMOLON.IT



PRODUCED IN ITALY
SAN DONA' DI PIAVE (VENICE)