

RITRATTI



RIESLING TRENTINO DOC

Rhine Riesling is a native vine of the Rhine Valley, and has been cultivated for decades in the vineyards of Cembra Valley. On sloping terrains facing south, the sun-lit grapes synthesise the aromas which are preserved by the significant variations in temperature in the alpine valleys. Riesling Rittratti has a straw-yellow colour with hints of green and a delicate nose with the characteristic aromas of candied fruit and carob. Its flavour is sapid, fruity and pleasantly acidic.

Vine	Riesling
Vineyard location	Sorni
Exposure and altitude	South, south-east; 550 m a.s.l.
Soil composition	Deep, sandy loam, well-drained
Training system	Guyot
Planting density	5,000 vines per hectare
Vinification	Hand-picking from 20-30 September, soft pressing in an inert atmosphere, static settling of musts, controlled-temperature fermentation in stainless steel tanks, ageing on lees for about 9 months before bottling.
Alcohol content	12.5%
Pairings	Fish appetisers such as smoked salmon, but also herb or cuttlefish frittatas with a side of vegetables.