



LA RIVA DEL FIUME 2018
PROVINCIA DI PAVIA IGT - RIESLING
Riesling Italicò (semi-sparkling)



Grape variety	Riesling Italicò (100%).
Vineyards location	Montescano and Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type (calcareous clay soil).
Training system	Guyot.
Yield per hectare	9 tons
Vines per hectare	4.500
Harvest	Manual harvest in the first decade of September.
Analytical data of the grapes at harvest	Sugar: 17% Total acidity: 8 g/l pH: 3,1
Vinification	Soft pressing of the grapes. Temperature-controlled fermentation (18 °C). Static clarification. Temperature-controlled second fermentation (18-20 °C). Ageing in bottle for a minimum of 2 months.
Analytical data of the wine at bottling	Alcohol: 11,5% vol Total acidity: 6,5 g/l pH: 3,2 Pressure: 2 bar
Service temperature	4-6 °C
Tasting notes	Straw yellow colour; soft and rich white foam. Fine bubbles. On the nose it offers notes of white flowers, green apple and pineapple. Pleasantly sapid palate.
Suggested pairings	Excellent as a pre-meal drink, it pairs well with seafood starters, delicate <i>risotto</i> and medium-fat fish.