

MARIE 2018

PROVINCIA DI PAVIA IGT - BIANCO

White wine (still)



Grape varieties	Riesling (90%) and Malvasia Bianca di Candia (10%).
Vineyards location	Castana and Montù Beccaria (eastern Oltrepò Pavese).
Soil type	Mixed type (calcareous clay soil).
Training system	Guyot.
Yield per hectare	7,5 tons
Vines per hectare	4.500
Harvest	Manual harvest in the second half of September.
Analytical data of the grapes at harvest	Sugar: 20% Total acidity: 9 g/l pH: 3,1
Vinification	Cold maceration with the skins for 8-10 hours. Static clarification. Temperature-controlled fermentation (15 °C). 8-month ageing in stainless steel vats in absence of oxygen. Further ageing in bottle for 6 months.
Analytical data of the wine at bottling	Alcohol: 12,5% vol Total acidity: 7 g/l pH: 3,2
Service temperature	8-10 °C
Tasting notes	Golden yellow colour. Intense, mineral <i>bouquet</i> with notes of peach and ripe tropical fruit. Fruity and pleasantly sapid palate.
Suggested pairings	Excellent as a pre-meal drink, it pairs well with raw fish, seafood dishes and grilled meat.