

Langhe Riesling

Langhe Riesling DOC

<i>Grapes:</i>	Riesling 100%.
<i>Vineyard location:</i>	Grapes come from a new vineyards located in Castiglione Tinella, with vines planted in 2022, in a fresher and more shaded area which highlights Riesling properties.
<i>Harvest:</i>	Grapes get collected by hand in the first decade of October, being sure to preserve the integrity of every single grapelet.
<i>Winemaking:</i>	After pressing the grapes, the must ferment in steel tanks at a controlled temperature. The wine then rest on the lees for about 5 months until the bottling, usually between the end of March and the beginning of April.
<i>Alcohol content:</i>	12.50 % Vol. real.
<i>Preservation & Aging:</i>	Langhe Riesling can be either drank young, a few months after bottling, or it can be aged even for a very long time.
<i>Recommended pairings:</i>	Perfect marriage with raw fish (cruditès, sushi, sashimi) and grilled fish. Goes very well with veggies and fish starter dishes too.
<i>Serving Temperature:</i>	8/10 °C.

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