

Re di Fiori

The name stems from the fact that Reising is considered the “regal” grape.

APPELLATION: Langhe Bianco d.o.c. Riesling.

VARIETY: 100% Riesling Renano.

VINEYARD: Serra dei Fiori, Commune of Trezzo Tinella. The vineyard has a particularly favourable south-east exposure and position.

FERMENTATION AND AGEING: the grapes, carefully selected by hand, are immediately soft pressed and the must obtained is left to rest and then fermented at a controlled temperature in steel vats, where it remains until bottled. Aged in the bottle for at least 6 months.

CHARACTERISTICS: intense and pervasive, when young it expresses bold scents of citrus fruits and green apple, assuming prominent hints of minerals during ageing in the bottle. Fresh on the palate thanks to a marked acidity prompted by the high altitude at which the grapes ripen, full-bodied and good concentration. A stimulating, succulent and stony persistence. Ideal with seafood, from raw fish to more elaborate seafood dishes.

Serve at 12-14 °C.



“Braida”