

This is a grape that originates where the climate is cold, in the Rhine and Moselle Valleys. But the strength and elegance of Riesling perform beautifully in the Langa soils, which were once covered by the sea.

Appellation

Langhe DOC Riesling.

Grapes

100% Riesling Renano from the Tenuta Serra dei Fiori, in the municipality of Trezzo Tinella. Land with particularly favourable position and south-easterly exposure.

In the Cellar

Soft pressing of hand-picked and selected grapes. The must is left to rest and ferment in temperature-controlled steel tanks, where it remains until bottling. The wine spends at least six months ageing in the bottle.

Tasting

Intense and penetrating, when young it expresses marked fruity scents of citrus and green apple, acquiring evident mineral scents as it ages in the bottle. It is fresh on the palate, thanks to the sharp acidity inspired by the high altitudes at which the grapes ripen, savoury and nicely concentrated. The persistence is stimulating, juicy and textured. Pair with seafood, from raw fish to more elaborate dishes.

Service

Serve at 10-12°.

Size

0,75 L

