

# AQUILA DEL TORRE



**Wine** RIESLING Aquila del Torre – Friuli Colli Orientali DOC

**Variety** Riesling Renano

**Vintage** 2014

## *In the Vineyard*

**Soil** Flysch, interbedded clayey-textured marl and sandstone

**Planting pattern** Small parcels surrounded by woodland

**Vineyard location** Hillslope terraces

**Training system** Guyot simple

**Average density** 5,000 vines per hectare

**Average yield** 1.2 kg per vine

**Elevation** 350 metres above sea level and higher

**Harvest method** Bunch selection and manual harvest using small cases

**Average age of vineyards** 12 years

**Vineyard exposure** At the top of the highest hill on the estate

**Vineyard treatments** Ground cover treatments only: copper and mined sulphur

**Soil working** Spontaneous ground cover

## *In the Cellar*

**Winemaking** Spontaneous fermentation with native yeasts in stainless steel tanks

**Maturation** 9 months, ageing on the lees

**Number of bottles produced** c. 7,000

**Alcohol content** 12,5% vol

**Reducing sugar** 3 g/l

**Total acidity** 8 g/l

## *In the Glass*

**Sensory profile** Dry white wine, aromatic nose, minerally palate, good acidity-refreshed finish

**Recommended matchings** As an aperitif or with seafood, smoked salmon and Asian cuisine

**Serving temperature** 10-12 °C