

AQUILA DEL TORRE



Wine RIESLING – Venezia Giulia IGT

Variety Riesling Renano

Vintage 2018

In the Vineyard

Soil Flysch, interbedded clayey-textured marl and sandstone

Planting pattern Small parcels surrounded by woodland

Vineyard location Hillslope terraces

Training system Simple guyot

Average density 5,000 vines per hectare

Average yield 1.2 kg per vine

Elevation About 350 metres above sea level

Harvest method Bunch selection and manual harvest using small cases

Average age of vineyards 20 years

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

Vineyard treatments Copper and mined sulphur on leaves and bunches

Soil working Spontaneous ground cover and cover crop

In the Cellar

Winemaking Spontaneous fermentation with native yeasts in stainless steel tanks

Maturation 12 months, ageing on the lees

Number of bottles produced 6.000

Alcohol content 12,5% vol

Reducing sugar 1 g/l

Total acidity 5,5 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