



**CÀ DEL GÈ**  
ENZO PADROGGI

*Montalto Pavese*



## RIESLING DOC 2017

### TYOPOLOGY:

slightly sparkling white wine

### GRAPE VARIETY:

100% Riesling Italico

### VINIFICATION :

after a manual harvest and a careful selection, the grapes immediately undergo a soft pressing.

The must obtained is left to rest and ferment in a temperature controlled stainless steel tank, where it is left to mature until it is ready for bottling.

### ORGANOLEPTIC CHARACTERISTICS:

light straw yellow, with greenish hues.

Intense bouquet with decisive floral and exotic fruit and apple reminiscences.

To the mouth it is fresh and of a good persistence with a bitterish aftertaste.

### ALCOHOL:

14,5% vol.

### FOOD PAIRING:

perfect as an aperitif, well accompanies hors d'oeuvres, starters, both vegetable and fish based dishes.

Excellent with all white meats.

### SERVING TEMPERATURE:

8 / 10°C. Uncork just before serving.

Azienda Agricola CA' DEL GE' di Carlo Padroggi e C. Soc. Agr.

loc. Cà del Gè 27040 Montalto Pavese (PV)

Tel. e fax 0383.870179 info@cadelge.it www.cadelge.com