



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



RIESLING DOC 2018

TPOLOGY:
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:
13,5% 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.