



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



RIESLING ITALICO FILAGN LONG I.G.T. 2016

Montalto Pavese together with the communes of Calvignano and Oliva Gessi represent one of the most vocationed areas for the production of Riesling among the Oltrepò.

These vines are in fact able to express themselves at their best thanks to the combination of several soil and climatic factors. The soil is mainly clay, with Limey veins and chalk outcrops.

The climate is characterized by good thermal excursions and from a discrete rainfall.

Montalto is situated at about 400 m. a.s.l.

TYOPOLOGY

Still White wine

GRAPE VARIETY

100% Riesling Italico

VINIFICATION

The grapes which contribute to the production of this wine come from a 70-year-old vineyard. The perfect position, the soil typology, the pruning method and the careful agronomic practices mean that the quality is very high and that during the best vintages an Italic Riesling with unique characteristics is obtained. After a careful selection during a manual harvest, the grapes immediately undergo a soft pressing.

The must obtained is left to rest and subsequently placed to ferment in temperature-controlled stainless steel vats where the wine stays to mature until it is ready for bottling

ORGANOLEPTIC CHARACTERISTICS:

Pale straw yellow with greenish hues. An intense bouquet, crisp, mainly with fruit and floral nuances, especially exotic fruit and apples. Smooth and fragrant to the mouth, with a good persistence.

ALCOHOLIC CONTENT

14% vol.

FOOD PAIRING

Well matched with appetizers, all starters also vegetable based, all kinds of fish dishes, excellent with white meats and goat cheeses well matched with mature cheeses.

SERVING TEMPERATURE

10°C. Uncork just before serving.

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

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