



CÀ DEL GÈ
ENZO PADROGGI

Montalto Pavese



RIESLING

IL MARINONI 2016

Montalto Pavese together with the communes of Calvignano and Oliva Gessi represent one of the most vocated 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.

TYPOLOGY

White wine

VITIGNI

100% Riesling Renano

VINIFICATION

This wine is obtained from Renano Riesling grapes coming from the Marinoni vineyard and is only produced during the best vintages. A particular attention is made during the sorting of the grapes which are manually harvested, from the same vineyard. It is only produced during the best vintages; a particular attention is made while sorting the grapes which are harvested manually

ORGANOLEPTIC CHARACTERISTICS:

Straw yellow with light, greenish hues. The bouquet is floral and fruity, smooth and fresh to the mouth, aromatic, good body.

ALCOHOLIC CONTENT

13 % vol.

FOOD PAIRING

Well accompanies fish dishes in particular seafood and shellfish, well matched with mature cheeses.

SERVING TEMPERATURE

12°C. Uncork just before serving.

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

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