



ALBERTO FIORI  
VIGNAIOLO IN OLTREPÒ PAVESE

# 347 M.S.L.M. - BIANCO 2018



**TYPE:** UNOAKED STILL WHITE WINE.

**CLASSIFICATION:** PROVINCIA DI PAVIA IGT - BIANCO.

**GRAPE VARIETY:** RIESLING (90%) AND LATE-HARVESTED CHARDONNAY (10%).

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 347 M AMSL.

**VINEYARDS ORIENTATION:** NORTH-WEST.

**AGE OF THE VINEYARDS:** 16 YEARS.

**TRAINING SYSTEM:** GUYOT.

**PRUNING:** 12 BUDS PER CANE.

**VINES PER HECTARE:** 4.000.

**YIELD PER HECTARE:** 8 TONS.

**HARVEST:** MANUAL.

**VINIFICATION:** SOFT PRESSING OF THE DESTEMMED GRAPES. FERMENTATION IN TEMPERATURE-CONTROLLED STAINLESS-STEEL VATS.

**AGEING:** 6-MONTH AGEING IN TEMPERATURE-CONTROLLED STAINLESS-STEEL VATS.

**ALCOHOL:** 13% VOL

**SIGHT:** GOLDEN YELLOW COLOUR.

**NOSE:** NOTES OF WILD HERBS AND CAMOMILE. THE CLASSIC PETROL NOTE OF THE RIESLING GRAPE IS ALSO PRESENT.

**PALATE:** MEDIUM-BODIED, RICH AND SMOOTH.

**SUGGESTED PAIRINGS:** RISOTTO AND PASTA WITH SEASONAL VEGETABLES, SHELLFISH, LAKE AND SEA FISH, MEDIUM-HARD CHEESE.

**SERVICE TEMPERATURE:** 10-12 °C.