



ALBERTO FIORI
VIGNAIOLO IN OLTREPÒ PAVESE

347 M.S.L.M. - BIANCO 2019



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: PALE STRAW YELLOW COLOUR.

NOSE: BOUQUET WITH NOTES OF CITRUS (ESPECIALLY GRAPEFRUIT). THE CLASSIC PETROL NOTE OF THE RIESLING GRAPE EMERGES WITH TIME.

PALATE: MEDIUM-BODIED, RICH AND SMOOTH, WITH A PERFECT BALANCE BETWEEN ACIDITY AND STRUCTURE.

SUGGESTED PAIRINGS: RISOTTO AND PASTA WITH SEASONAL VEGETABLES, SHELLFISH, LAKE AND SEA FISH (EVEN RAW), MEDIUM-HARD CHEESE.

SERVICE TEMPERATURE: 10-12 °C.