

# 347 M.S.L.M. BIANCO



**VINTAGE:** 2023

**TYPE:** STILL WHITE WINE.

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

**GRAPE VARIETY:** RIESLING.

**SOIL TYPE:** LIMESTONE-CLAY.

**ALTITUDE:** 347 M AMSL.

**VINEYARD EXPOSURE:** NORTH-WEST.

**AGE OF THE VINEYARD:** 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 MONTHS IN STAINLESS-STEEL VATS.

**ALCOHOL:** 13% VOL

**SIGHT:** PALE STRAW-YELLOW COLOUR WITH GREENISH HIGHLIGHTS.

**NOSE:** NOTES OF WHITE FLOWERS AND CITRUS (GRAPEFRUIT AND ORANGE). 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, WHITE MEATS, FRESH AND SEMI-HARD AGED CHEESE.

**SERVICE TEMPERATURE:** 10-12 °C.

CONTAINS SULPHITES.  
PRODUCED IN ITALY.