

# CANTINA TÀIA

## Riesling

### Harvest 2022

A year characterized by temperatures higher than usual and low rainfall. A plentiful rain in July, the location of the vineyards on high hills and an early harvest allowed grapes with adequate content of sugar and maturation without water stress. A difficult vintage where the hard work of vinegrowers and cellarhands made the difference about the quality of the wines.

**Appellation:** Oltrepò Pavese DOC Riesling

**Grapes:** Riesling Renano 100%

**Years of implant:** 2004

**Altitude:** 436 m a.s.l.

**Exposition:** North West

**Soil:** Calcareous clay

**Cultivation system:** Guyot

**Harvest:** by hand in small boxes of 20 Kg the third week of September

**Winemaker:** Nicola Biasi

### Vinification

Soft pressing of whole grapes followed by static clarification at 12 °C for 24 hours.

Fermentation in concrete wine tanks at 16 °C for nearly 20 days.

Refinement on fine lees with frequent battonage for 8 months before bottling.

### Tasting notes

A noble grape variety give us an elegant white wine with a vivid straw yellow colour with greenish reflexes. The nose offers a fresh and fragrant bouquet with notes of peach and white pulp fruit married with balsamic scents and notes that enhance its unique minerality. On the palate is full-bodied and rounded with a pleasant mineral finish and a fresh acidity

### Food pairing

Perfect to pare with omelet, vegetarian dishes and fished-based second courses.

### Analytical data:

Alcohol: 12,70 %

Residual sugar: 1 gr/l

Total acidity: 7 gr/l

pH: 3,10



Stefania  
Scarabelli