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# MATCHVINO

EMILIO DEFILIPPI & FIGLI • OLTREPÓ PAVESE, LOMBARDY



Riesling IGT Province of Pavia

Age of Vineyard: 20+

Harvest: mid-September

Grape(s): Riesling Renano 100%

The process: The bunches undergo a short cold maceration on the skins. The must then ferments at a temperature-controlled at 15 ° C to preserve the varietal aromas.

Bottling: Aging for 6-8 months in the bottle.

A gratifying part of our job is when we find a wine that can both please and surprise the numerous oenophiles we work with. It is no lesson that Italy is no Germany when it comes to Riesling until you meet this one! DiFilippi's Riesling can stump even the best wine aficionados, it is classic German style. This wine shows what it is possible to obtain from Renano grape grown in Italy in an area that was once quarries of plaster. Elegant with fruity and floral notes. Hints of mimosa, lily of the valley, and narcissus. References of earthen minerals; aromatic herbs and yellow peach are abundant. The palate is full-bodied, savory, and balanced.

It is a very versatile wine in pairings. Great with grilled perch, scallops, and shellfish because the mineral notes blend harmoniously with the iodized flavors of fish. It goes well with poultry, meats white, and goat cheeses.

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## TECHNICAL

Yield: 70 quintals per hectare Alc: 13.00 % Vol. Acidity: 5.86 g / L Residual sugars: 1 g / L Dry extract: 19.3 g / L