

RIESLING TRENTINO DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 1 ha

Green Status: organic

Soil composition: sandy loam, of porphyric origin

Training method: Guyot

Elevation: 2,296 ft a.s.l.



WINEMAKING & AGING

Varietal composition: 100% Riesling

Fermentation

Container: stainless steel tanks

Length: 20 days

Temperature: 55 °F

Maceration

Technique: pre-fermentative cold maceration

Length: 12 hours

Aging

Container: 50% tonneaux, 50% stainless steel tanks

Length: 12 months sur lie



TECHNICAL DATA

Alcohol: 13%



FOOD PAIRINGS

Perfect as an aperitif. Pairs well with seafood such as oysters, shellfish, cured trout, fried frog legs, snails, and risotto with herbs, as well as grilled fish.



TASTING NOTE

Straw-yellow with yellow highlights.

Intensely fruity on the nose, with aromas of tropical and citrus fruits, orange blossom, linden honey, and mineral notes.

The palate is dry, fresh, and smooth, showing elegance and a perfect balance between structure and lively acidity, leading to a long mineral finish.

PRODUCER PROFILE

Estate owned by: Marchesi

Guerrieri Gonzaga

Winemaker: Carlo Ferrini

Total land under vine: 35 ha

Winery production: 250,000 bts

Region: Trentino (Italy)



San Leonardo

1724

