la Svolta

RIGA PRIMA

Marca Trevigiana

Indicazione Geografica Tipica

Area of origin: in the rolling hills of Santa Maria di Feletto
Varietal: Manzoni Bianco 60% e Chardonnay 40%
Training system: Sylvoz
Vineyard Yeld: 90 Q.li/ha
Harvest period: in the first half of September, by hand
Winemaking: off skins by gentle pressing, statical decantation
Fermentation: temperature controlled fermentation (16 - 18 °C)
Fining: in stell tanks
Fining in the bottle: 5 - 6 months

ANALYTICAL FEATURES

Alcohol: 12,00 % di vol.

STORAGE AND SERVICE

Storage: Bottles should be kept horizontally in a cool and dark place
Serving Temperature: 8 - 10°C

ORGANOLEPTIC FEATURES

Colour: Brilliant straw yellow
Bouquet: Complex and delicate bouquet, with elegant notes of white flowers, enveloping and enchanting scents of citrus and fresh fruit. It has a subtle minerality which leans towards flint
Taste: Flavor, fresh and intense on the palate, thanks to its nice acidity. It is well balanced in structure, with pleasing minerality and sapidity. Gentle and dry aftertaste, almost fascinating.

FOOD MATCHING:

It is a perfect match with fish dishes, in particular with crustaceans, white meat e and fresh cheese

HOW TO DESCRIBE ON WINE LIST

Riga Prima IGT Marca Trevigiana, La Svolta

LA SVOLTA Soc. Agr. s.s.
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