

# Langhe DOC Riesling

The family's passion for Riesling has finally come to fruition in this wine produced for the first time in Ca' del Baio's history. Grown on the coolest, breeziest slopes, it manages to convey the noblest qualities of the terroir of the Langa.

Denomination: Langhe DOC Riesling

Growing location: estate vineyard located in the Ferrere district of the village of Treiso

Grape-variety: 100% Rhine Riesling

Planting of vineyards: 2009

Type of soil: calcareous, with high sand content

Position: facing north

Harvest: end of September

## VINIFICATION AND AGEING

gentle pressing of the grapes is followed by alcoholic fermentation in stainless steel at a temperature of around 16°C. The wine does not undergo malolactic fermentation, and matures in the tank with stirring sur lie for 12 months prior to bottling.





#### TASTING PROPERTIES

colour straw yellow with greenish highlights; nose intense and aromatic, with fruity notes showing pineapple and mango, and just the slightest hint of hydrocarbon; taste dry, delicate, elegant, showing well-balanced acid/alcohol.

#### PAIRINGS

its fine, clean taste means it is at its very best served with light starters, oven-baked fish, snails and fresh cheese.

Serving temperature: 8°C

#### STORING

ready to drink 15 months after harvesting, its characteristic mineral overtones will mature for several years if kept lying down in the dark at a constant temperature.

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CA' DEL BAIO

